

2015

## Dairy Digest 2015

South Dakota State University Dairy Club

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# South Dakota State University

## Dairy Digest



2015



# Expanding Horizons



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# SDSU Dairy Digest 2015



## 2015 Digest Staff

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## SDSU Dairy Club

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<http://www.sdstate.edu/ds/students/dairy-club.cfm>

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**Thank you to the 2014  
Dairy Club Executive team  
for leading the  
Dairy Club through  
another successful year.  
Your hard work is greatly  
appreciated!**

(left to right)

Sara Sontag (Vice President),  
Megan Schaefer (Historian),  
Bernice Vander Wal  
(Treasurer), Ben Choudek  
(President), Sarah Post  
(Activity Coordinator), Maggie  
Stiles (Historian), Nicole Jax  
(Activity Coordinator), Meg  
Viland (Secretary)

# SDSU Dairy Digest 2015

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## Editor's Comments



By: Megan Schaefer

It is an honor to preserve the achievements of the Dairy Science Department and Dairy Club. As I was contemplating a theme for this year's Dairy Digest, I took some time to skim through

past Dairy Digests. Doing so clearly displayed how far we have come as an industry, department, and club, which is what led me to this year's theme, "Expanding Horizons." From milking by hand to rotary parlors and metal milk cans to semi tanks, the dairy industry's horizon has expanded immensely. At SDSU, the Dairy Science Department continues to expand its horizons by providing top-notch

facilities and education. The Dairy Club is always expanding its horizons by creating new connections, finding ways to better our impact, and brainstorming new ideas. Club members and dairy students have endless opportunities to expand their own horizons, too, but not only through education. They can also do so through internships, class trips, and study abroad opportunities. The possibilities are endless at SDSU.

This Dairy Digest would not be possible without the help and support from so many people. I would like to say a special thank you to all the Dairy Club members who wrote articles, the Dairy Digest editing team for making sure every detail was perfect, Jill Schaefer for helping design the beautiful cover, and especially to all the sponsors who financially supported this publication.



# SDSU Dairy Digest 2015

## Dedication to John. Haberkorn



By: Krista Johnson and Kaylee Wegner

Since the fall of 2013, the Dairy Science Department has undergone some changes within the Davis Dairy Plant. Changes are not always that easy to adapt to, but with time and patience, a good leader can help make that transition happen.

John Haberkorn accepted the position of the Plant Manager at SDSU and has become a leader in the dairy industry. John graduated in 1985 from SDSU with a degree in Dairy Manufacturing. After graduation he worked in Cedar City, Utah as well as Colorado Springs, CO. His past experiences in the dairy industry have shown us at SDSU that he has what it takes to be a good leader and manager.

Last fall, John presented a new idea to the students about making a student edition cheese line. Students were free to create any flavor of cheese that they wanted and which would then be sold to the public. This challenged us all to do well, as the top cheeses would be chosen to represent SDSU at a national judging contest in Wisconsin in April 2015. This idea went well and led us to create student edition ice cream line as well, this Spring semester.

John is also very passionate about the quality of the products that the dairy plant produces. He was instrumental in starting the quality internship program. The goal of the program is to hold finished products until tests on representative samples are

completed to ensure we are meeting SDSU standards that have been set in place.

John also played a major role in the SDSU Dairy Club Cheese Box fundraiser this holiday season. He worked closely with the fundraiser chairs to improve the quality of product provided and achieve record sales. Nearly 7000 pounds of cheese were sold across the country during cheese box sales, which would not have been possible without help from John and the Davis Dairy Plant.

As we look back at where we started as a department, club and industry and see how far we have come, there was no better fit for this dedication than to a man that has worked to expand our horizons in so many ways. Whether it be, increasing cheese sales, helping with goals or new visions, or finding ways to save money, John is always helping the Dairy Club to nurture future leaders of the industry. He repeatedly challenges the dairy students to increase their knowledge about quality, management and production. The Dairy Club and Dairy Science students are extremely appreciative of everything John has done for them.





## Dean's Comments

By: Barry H. Dunn, Ph.D., South Dakota Corn Utilization Council Endowed Dean, Director of SDSU Extension, Professor of Animal Science, College of Agriculture and Biological Sciences

### Improving on Excellence

Everyone that comes in contact with our students, faculty, staff, or alumni can attest that the Dairy Science Program at South Dakota State University is top notch. Our students are very successful in the classroom and in intercollegiate activities. Our faculty and staff are very engaged at all levels, from local to international. We have an outstanding facility in Alfred Dairy Science Hall and the Davis Dairy Plant. Our alumni continually give back, and our support from allied industry is exceptional. Excellence and SDSU Dairy Science are inseparable terms. So, how do we make it even better?

SDSU has chosen to make an exciting strategic reinvestment and house a new Food Science Program in the Dairy Science Department in College of Agriculture and Biological Sciences. This new program will bring together the scientific expertise in processing of crop and livestock products for human consumption, currently at the university, under one program. It will also connect the whole food production system from its biological processes to the consumer's table. New scientists will be hired to compliment the work that is already underway. This move will build synergies between our Dairy Production and Dairy Manufacturing Programs with other food science areas in the college. Our Dairy Science Program will experience the advantages of being part of a formal team with shared and overlapping goals and objectives. This will bring new resources and opportunities to the Dairy Science Department to help us be better than we are today.

Opportunities in agriculture and the biological sciences are booming. This is evidence that our enrollments in Dairy Production and Dairy Manufacturing can continue to grow.

We are proud that our Dairy Science Program is poised to contribute to meeting the "Grand Challenge of the 21st Century;" which is to produce enough food, fiber, and fuel for more than 10 billion people in the next 35 years using less land, less water, and less energy than we do now, and in a sustainable manner. We will work together with our colleagues across the college, university, state, nation, and world to find new ways to address old problems and anticipate and respond to the new questions that we will face. This will involve working with teams, like our Food Science faculty, that unite people in ways that we haven't done so before. This will also depend on providing quality graduates in enough quantity to address the needs of the growing job market, and that can think and act critically and creatively to be able to lead society in this tremendous undertaking.

Thank you all for your contributions to our excellent Dairy Science Program. I look forward to working with you to meet the challenge of making it even better.



The Dean sampled the first batch of Barry Berry ice cream.



# SDSU Dairy Digest 2015



## Department Head's Comments

By: Vikram V. Mistry, Professor and Head, Dairy Science Department

Each year the Dairy Club presents to the Dairy Science Department, the university and the dairy industry a glimpse of the excitement of the dairy industry through creative programming. Their hallmark activities include the Dairy Camp for k-12 youth in June, Cheese Box sales, professional trips and many others. The Dairy Digest's theme for this year, "Expanding Horizons", coincides with the university's strategic plan, IMPACT 2018 and accurately reflects Club missions.

Through the continued generosity of sponsors in 2014 we awarded a record \$108,000 in scholarships to Dairy Science students. We also had record high enrollment of 105 majors and 95 students. An Institutional Program Review in spring 2014 led by a team of well-respected peers from off campus clearly identified the strengths of the department in faculty, staff and programs and also provided recommendations for further strengthening the program. Dr. Sanjeev Anand was promoted to Professor of Dairy Science. Several of our faculty members extended their impacts overseas; Dr. Hasmukh Patel in East Africa, Dr. Ashraf Hassan in Lebanon, Dr. David Casper in China, and Dr. Lloyd Metzger in Brazil. This outreach was the result of recognized excellence of faculty in their respective programs. We also witnessed the departure of four faculty members to other positions. Dr. Alvaro Garcia, Dr. Kenneth Kalscheur, Dr. Ashraf Hassan, and Stephen Crego. These individuals collectively represented approximately 41 years of excellent service to the department. We are in various stages of the recruitment process for filling the programmatic vacancies that their departure has created. In the meantime our current faculty members have graciously taken on the additional task of filling in for the duties of the departed faculty members to enable

seamless continuation of programs.

In the fiscal year, 2014 Dairy Science faculty members had secured over \$1.25 million in external grants through 26 projects to cover research projects and support graduate students and researchers. Our dairy products judging team received a seventh straight national championship and the cattle judging and dairy challenge teams also were very competitive at national events. In another major development, the university made the decision in 2014 to move the Food Science program from the College of Education and Human Sciences to the Dairy Science Department in the College of Agriculture and Biological Sciences effective July 2015. Beginning with the new academic year we will offer three majors in the department; Dairy Production, Dairy Manufacturing, and Food Science. Three additional faculty members will join the department and we will also begin the recruiting process for students to join the new major. The new program complements the existing dairy programs very well and will present additional opportunities for us to serve the bigger food industry and for faculty members in the two areas to develop collaborative research programs.

Help us spread the word about exciting careers in Dairy Science, its outstanding scholarship program, and the opportunity to engage with world class faculty and facilities. We are well poised to continue to serve the dairy and food industry through our teaching, research and service programs. Do visit us at <http://www.sdstate.edu/ds> or in person.





## Advisor's Comments

By: Jon Pretz

Another eventful and successful year is in the books for the SDSU Dairy Club. As one of the largest and most active clubs on campus, I am very excited to witness the effective leadership that this club possesses from top to bottom. The club's 80 active members have continued to promote and advocate for the dairy industry here in South Dakota and across the nation.

Over the past year, members have been involved in numerous fundraising activities, campus related activities and outreach activities for the dairy industry. The club took one group trip this past year to the Midwest American Dairy Science Association Student Affiliate Division meeting on the campus of Ohio State University in Columbus, Ohio. At this meeting, 47 members participated in various dairy related workshops while interacting with other dairy club members and dairy businesses from across the Midwest.

This year's major fundraising activities included the annual holiday cheese box sale where more than 7000 pounds of cheese were cut, boxed, and mailed out

by our club members. Additionally, members served ice cream at the Central Plains Dairy Expo and at the South Dakota State Fair. Club members continue to be involved in numerous outreach activities including Dairy Camp, National Ag Day, Dairy Fest, and many others with the goal of educating the public on all things dairy.

Many of our members have also taken the opportunity to gain great experience in the summer months by completing internships all over the nation. These opportunities have proved valuable to the students, as many of them have turned into long-term career opportunities.

The SDSU Dairy Club is a great source of constant opportunity and networking which is a key element to the success and growth of all dairy students here at SDSU. Although we have a large number of active members graduating, the future looks promising. We have a great deal of potential leaders that have already stepped up as officers and leaders of activities this past year. As you can see, the club has been very productive this year and I look forward to all of the great things that the Dairy Club will achieve in the future.



### **DAIRY CLUB ADVISORS:**

(left to right)

**Dr. Jill Anderson,  
Dr. Vikram Mistry,  
Dr. David Casper,  
Jon Pretz,  
William (Billy) Weich**





## 2014 President's Comments

By: Ben Choudek

I remember it just like it was yesterday; I was back at Medford High School in May 2011, walking across the stage and accepting my diploma. I was filled with

joy after completing thirteen years of school and was going to move on the next chapter of my life in the fall at SDSU. Not knowing what college would be like, I would lay awake at night imagining the next four years of my schooling and what I thought life might lead to. Fortunately I had the opportunity to meet my best friend that first day in Hansen Hall, which led to the creation of a large group of lifelong friends. After the welcoming weekend, freshman could be seen everywhere looking at maps of campus and carrying their student IDs in the expensive cases the bookstore sold as they walked to classes. Labor Day weekend came and I couldn't be happier to be home!

As for what happened next, I'll never know whether it was fate or sheer luck. I was in need of a job and applied at the school's Dairy Farm. Since then, I have been student manager for the last three years. During my first shift, I worked with Matt Holdvogt, who later got me introduced into Alpha Gamma Rho and Dairy Club.

Through Dairy Club, I became involved in Dairy Cattle Judging, Dairy Challenge, and various club offices. Dairy Club has taken me across the country and to many places I would not have gotten the opportunity to see. Through various activities and trips, dairy industry specialists have communicated with Dairy Club about technological advancements, job opportunities, and expanding the club's networking grid. As I write this, the last four years seem to have passed in the blink of an eye - all the club pictures, fall sales, campus booth displays, ADSA trips, the California trip, sporting games, and my year as club president. The twelve months I served as president brought me closer to the club in a way that only

a few students will encounter. The ability to serve the club in a professional manner brings out leadership skills a person might not have known they have. Being president allowed me to fine tune my organizational and teamwork skills, speaking abilities, and communication with faculty. More importantly, it has opened my eyes to see how my peers and fellow club members grow more passionate about the industry just as it did with me.

As retiring president I would like to say thank you to all the individuals that made these memories possible. I want to thank Jayne and Melinda for all their help in organizing behind-the-scenes work; Dr. Mistry for presenting new opportunities to speak with industry representatives on behalf of the club; the active club advisors, Steve Crego, David Casper, Jill Anderson, Jon Pretz and Billy Weich for chaperoning club events and advising the members; and the farm managers, Pete Linke and Melissa Schmitt, for helping and volunteering the farm's resources for club activities. I also would like to thank Jon Haberkorn for making this year's cheese boxes a success in adding new flavors. I can also say that members have all the more reason to get excited, as Dairy Club has become one of the largest and most active clubs on campus! The club is progressing in a positive direction, which includes new ideas and new members attending every meeting trying to improve the image of the dairy industry. Therefore, I challenge all the club members to think outside the box and bring new twists to previous traditions to broaden our impact. Finally, I want to thank the 2014 executive team and club members for the opportunity to serve as president, and for bringing all the memories, friends, and opportunities in my life-long career in agriculture.

# SDSU Dairy Digest 2015



## 2015 President's Comments

By: Megan Schaefer

In just two years, I have become more involved in the Dairy Club than I ever thought I would. I remember attending my first Dairy Club meeting as a freshman. The classroom the meeting was in was completely filled. I just couldn't believe it. Coming from a small town in central Minnesota, I was one of very few farm girls, so seeing so many people in one place that had an interest in the dairy industry just like me was astonishing and comforting at the same time. Being involved with Dairy Club has brought many new friends, connections, and experiences that I never thought I would have. I have grown tremendously since I began my involvement with Dairy Club. I have matured not only individually, but professionally as well. I began my executive team experience as the 2014 historian, a role which helped me better develop my organization, time management and teamwork skills.

Dairy Club allows its members to learn

about, support, and promote dairy in so many ways. ADSA not only teaches our members about current dairy topics and how to handle them; it also allows them to network with other dairy students around the Midwest. Events such as the Central Plains Dairy Expo, national and campus Ag Days, Dairy Camp, and Dairy Fest provide excellent opportunities for our members to teach and promote dairy directly to the public.

Dairy Club is proud to hold a prominent reputation here on campus as well as in the community. We strive to create a fun and accepting atmosphere. Bowling nights, grill-outs, cheese-box cuttings, and even Adopt-A-Highway clean-ups are just some events that Dairy Club partakes in to just have some fun and get to know our members.

I am privileged to be given the opportunity to serve as president and I know I have big shoes to fill. I look forward to leading the Dairy Club through the next year, continuing to uphold our outstanding reputation, and providing positive experiences for all dairy advocates.



### 2015 DAIRY CLUB EXECUTIVE TEAM

(left to right)

Back row: **Maggie Stiles** (Vice President), **Sam Fuchs** (Activities Coordinator), **Bernice Vander Wal** (Treasurer)

Front row: **Megan Schaefer** (President), **Sarah Post** (Activities Coordinator), **Katelyn Johnson** (Historian), **Chelsea Schossow** (Secretary), **Kiley Van Eck** (Historian)



# Introducing the South Dakota

## 2014-2015 Dairy Club



## Freshmen



**Front Row** (left to right): Bryce Seljan, Walker Sundstron, Greg Reeter, Dennisen Nelson, Olivia Bartel, Katelyn Groetsch, Jacob Weg, Ross Hoffman

**Second Row** (left to right): Cole Hoyer, John Beussman, Hersain Cancino, Aislinn Hofmeyer, Anna Hemenway, Kristin Mohr, Kyla Mauk, Melinda Woods

**Back Row** (left to right): Kayla Harringa, Gramm Johnson, Kristin Erf, Megan Struss, Shelby Erding

## Sophomores

**Front Row** (left to right): Selena Yakabe, Nichy Iverson, Audrey Souza, Chelsea Schossow, Brittany Haberman, Krista Johnson, Megan Schaefer

**Back Row** (left to right): Kiley Van Eck, Bernice Vander Wal, Jacob Johnson, Brandon Hawkins, Sarah Post, Bennet Baker, Luke Smith





# State University Dairy Club

## Juniors



**Left Column** (front to back): Roxann Achen, Mikayla Piller, Olivia Kendall, Kelsey Hokanson, Sam Fuchs, Joe Hoffman

**Right Column** (front to back): Andrea Pfaffenbach, Maggie Stiles, Abby Weyrens, Sara Glisczinski, Sam Mellgren, Andrew Thyen,

## Seniors

(Left to right)

Riley Pitman,  
Ben Choudek, Rachel Achen, Geena Mott, Sara Sontag, Bobbi Jo Wild, Teresa Sandberg, Corinne Kach, Rachel Johnson



## Super Seniors

(Left to right)

Jennifer Gunnink,  
Chelsey Johnson,  
Holly Schmitt



# SDSU Dairy Digest 2015



## Cattle Judging Team Represents SDSU Well



By: Riley Pitman

To begin the year the team went to Viroqua, Wisconsin for the Accelerated Genetics judging contest. Out of the 21 teams, South Dakota State University Judging Team placed 12th overall. Mikayla Piller placed 16th overall. This was a great contest to help get the team ready for World Dairy Expo only a few short weeks away. There were many great classes of dairy cattle to judge, along with getting back into the ring after the long summer break since their last contest in Fort Worth, Texas the previous spring.

Moving forward in their season, the Team did well at the 23rd annual World Dairy Expo National Collegiate Judging Contest. The contest was held September 29th, 2014 in Madison, Wisconsin. There were 21 teams that competed. The South Dakota State University Team included Maggie Stiles, Mikayla Piller, Ben Choudek and Riley Pitman, coached by Jon Pretz. This team placed 18th high overall and 11th overall

in reasons. The Team also had a three-way tie for 1st place in the Red & White dairy cattle, placing third thanks to Mikayla Piller being the 2nd high individual and Maggie Stiles placing 8th high individual in the Red & White class. The team also placed 4th overall in Brown Swiss. Mikayla Piller placed 11th high individual in the Brown Swiss class.

The trip to World Dairy Expo was a great experience that included stops at the Hoards Dairymen Farm along with practices at multiple other farms including Sunshine Genetics and a visit to the Dairy Shrine. The trip was full of great cows, great food and

The Dairy Cattle Judging Team stopped at the Hoards Dairyman Farm for some practice judging.



# SDSU Dairy Digest 2015

great memories.

"Being on the SDSU Dairy Judging Team has given me the opportunity to develop my critical thinking skills and to better explain my thoughts through oral reasons. Overall, this has been one of my most memorable experiences in my undergraduate career and I recommend everyone to be a part of a judging team here at SDSU", remarked Mikayla Piller.

This year younger judging team members participated in their first competition. They traveled to Louisville, Kentucky. The team consisted of Audrey Souza, Bernice Vander Wal, Jacob Johnson and David Trcka placing 2nd overall in Brown Swiss, and 7th in Guernsey. David Trcka was also 3rd overall in Holstein. Audrey Souza placed 7th in Jersey overall. After the dust settled, the team received 14th in reasons, and David Trcka received 3rd overall at the contest. Out of the 19 teams that participated, South Dakota State University placed 15th.

Both teams are looking forward to representing South Dakota State University at many more judging events in the future, and owe much of their success to their coach, Mr. Jon Pretz. "It has been an honor and a privilege to lead the SDSU Dairy Judging Team over the past year and I am very proud of all of the hard work these team members have put in. I am certain that these students will go on to have bright and rewarding futures in the Dairy Industry", stated Coach Jon Pretz.



The 2015 Cattle Judging Team is looking forward to representing SDSU at upcoming judging contests. Pictured from left to right: Coach Jon Pretz, Jacob Johnson, David Trcka, Bernice Vander Wal & Audrey Souza.



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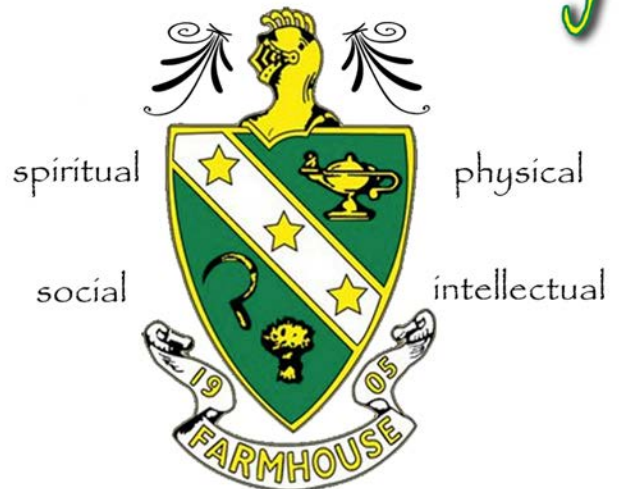
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# SDSU Dairy Digest 2015

## Camp Hosts Largest Attendance in History



By: Megan Viland

The eleventh annual Jackrabbit Dairy Camp was held June 5-7 at the SDSU campus and the SDSU dairy farm. The SDSU Dairy Club arranged the camp for 43 youth ranging from ages 8-17. This was the largest number of kids that have attended in the history of Jackrabbit Dairy Camp! We are very excited to see the growing interest! Kids that come to Dairy Camp enhance their dairy skills, learn new things, and have fun!

On the first day of camp, the campers took part in a judging workshop with Chelsey Johnson and learned how to give reasons with Tracey Erickson. Then they looked at the heifers they would work with. The bidding was then on at the heifer auction as they tried to “buy” their favorite calf. Then they got to work with the heifer they “purchased” for the next two days. In the evening the campers got to sit back and relax to a few movies.

On the morning of the second day, they took their judging knowledge to the test and competed at the Central Plains youth judging contest. Later, they

they went on to learn about ice cream with Nicole Jax and about industry promotion with former Dairy Club president and camp co-chair, April Johnson. To end the day, the kids took turns testing out their fitting skills on their heifer and attending a farm field trip to Old Tree Farms in Volga, SD.

On the final day, the competition began where showmanship was put to the test with former Dairy Club member Angela Sellner as the judge. Fitting was not judged this year due to the rain that occurred



that morning, making the heifers wet with no time to dry. At the conclusion of the showmanship, everyone socialized over a meal and headed to participate in the activities with Dairy Fest. The kids then headed home with their families and were able to spend time reminiscing about the fun and new knowledge they had at Jackrabbit Dairy Camp.



tuned up their fitting skills with Emily and Annie Achen. Then they tuned up showmanship knowledge with Meg Viland. They also learned about udder health and function with Mario Solis Flores of Vi-COR. Later,



# Jackrabbit Dairy Camp

June 4-6, 2015



Youth ages 8 to 18 are invited to register for the Jackrabbit Dairy Camp to enhance and develop skills in dairy cattle judging, fitting and showmanship. Campers will also gain knowledge about dairy products and how to positively promote the dairy industry. Campers will also get a chance to take part in the South Dakota Dairy Fest on June 6 at Swiftel Center. At Dairy Fest, campers will participate in Dairy Fest educational activities.

Registration Fee: \$60 Due May 15, 2015

Registrations are accepted on a first-come-first-serve basis

Visit [sdstate.edu/ds](http://sdstate.edu/ds) for more registration details.

Name: \_\_\_\_\_ Age: \_\_\_\_\_ Gender: \_\_\_\_\_  
Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_  
Parents: \_\_\_\_\_ HomePh.# \_\_\_\_\_ CellPh# \_\_\_\_\_  
Email: \_\_\_\_\_ T-shirt Size (Adult sizes): S M L XL

Please send registrations to: SDSU Dairy Club, C/O Brandon Hawkins, 13968 County Rd. 24, New Ulm, MN



Seniors



2015

# Senior Spotlights

Freshmen



2011

# SDSU Dairy Digest 2015

## Rachel Achen

Dairy Manufacturing &  
Food Safety Minor



**Hometown:** Aberdeen, SD

**Activities while attending SDSU:** Radio DJ, Dairy Food Judging, Dairy Judging, Dairy Club

**Future Plans:** Work in the Industry

**Advice to underclassman:** Do what you want to do, volunteer when you can, and enjoy Brookings.

**Favorite Dairy Club activity/memory:** Cheese Boxes

**Quote that best describes you:** Wet socks, everyone gets them, but nobody likes them.

**What will you miss most about school?**  
Seeing my friends everyday in class and learning from them.

**What is the most memorable class you've ever had?**  
Tech I and Processing I, a group of friends and I would spend all night studying for Dr. Hassan's Tests.

## Ben Choudek

Dairy Production



**Hometown:** Owatonna, MN

**Hobbies:** Cattle Shows, Tractor Pulls, Hunting, Collecting Toy Tractors, Auctions

**Activities while attending SDSU:** Alpha Gamma Rho, Dairy Club, Dairy Cattle Judging,

SDSU Dairy Farm Student Manager.

**Future Plans:** Go back to work at CHS and expand the farm.

**Advice to underclassman:** Get involved in campus organizations. Get good grades but don't let it always get in the way of having fun. This is college, you're only here for a few year.

**Favorite Dairy Club activity/memory:** California trip, and ADSA to the Ohio State.

**What do you feel you gained from being in Dairy Club?**

The endless networking opportunities made from meeting new people and friends in Dairy Club. There are in fact many people who do not know where their milk comes from, it has been part of the club's mission to promote the dairy industry in a positive aspect to enlighten their views. Being president also taught me how to work with an executive team consisting of all females except myself!

**Quote that best describes you:** Work hard, Party harder.



# SDSU Dairy Digest 2015

**In 10 years, I see myself:** Back home on the farm.

**What will you miss most about school?**

I am going to miss the unscheduled naps and the good times with friends that often happen last minute or randomly.

## Rachel Johnson

Dairy Manufacturing &  
Food Safety Minor



**Hometown:**

Russell, MN

**Hobbies:**

Spending time with family & friends, watching sports

**Activities while attending SDSU:** Dairy Club, Dairy Products Judging, Little "I", South Dakota State FFA Convention

**Future Plans:** Work at Valley Queen Cheese Factory in Milbank, SD as a Quality Assurance Specialist

**Advice to underclassman:** Enjoy college as much as you can, the years go by faster than you think!

**Favorite Dairy Club activity/memory:** ADSA

**What do you feel you gained from being in Dairy Club?**

Getting to know other students involved in the Dairy Club

**Quote that best describes you:** Hard work pays off

**What will you miss most about school?**

Having no major commitments

**What is the most memorable class you've ever had?**

Dairy Tech I with Dr. Hassan

## Corinne Kach

General Agriculture & Animal  
Science, Equine Studies Minors



**Hometown:**

Marcus, IA

**Hobbies:** Riding horses, hanging out with friends and family, watching movies

**Activities while attending SDSU:** Dairy Club, Horse Club, Livestock Judging team, Little International

**Future Plans:** As of right now, go home and find a job around there for now.

**Advice to underclassman:** Don't slack off with classes, the more you motivate yourself the easier your class load gets over the years. Study hard!

**Favorite Dairy Club activity/memory:** ADSA and the Holstein sale during my sophomore year

**What do you feel you gained from being in Dairy Club?**

I feel like I have gained leadership experience by being involved in different committees

# SDSU Dairy Digest 2015

**In 10 years, I see myself:** Working in the dairy or equine industry. Having a good job in either industry would be awesome.

**What will you miss most about school?**

I will miss my awesome friends that I have made during school.

**What is the most memorable class you've ever had?**

The most memorable class I have taken was AS 104 with Jen Eide. Jen was an awesome teacher and I learned a lot from her. She always had a good story to share with us and those stories helped me remember the topic she was lecturing about. I really enjoyed working with the foals in that class as well.

## Natasha Laska

Dairy Manufacturing &  
Food Safety Minor



**Hometown:** Norfolk, NE

**Hobbies:**

Traveling, Spending time with friends and family

**Activities while attending SDSU:**

Dairy Club, SDSU Dairy Products Judging Team

**Future Plans:** In Fall of

2015 I will be going to graduate school at SDSU in the Dairy Science Department.

**Advice to underclassman:** Don't be afraid to go out of your comfort zone, make friends, network and get involved and be passionate about what you do.

**Favorite Dairy Club activity/memory:** Fun times being had at ADSA.

**What do you feel you gained from being in Dairy Club?**

I feel I gained being able to network and really getting to know both sides of the dairy major.

**In 10 years, I see myself:** Having a masters degree, married, kids, and having a career in research and development at a cheese company.

**What will you miss most about school?**

I will miss the social aspect of school, and being able to take naps when I want.

**What is the most memorable class you've ever had?**

My most memorable class would be Advanced Dairy Products Judging.

## Riley Pitman

Dairy Production



**Hometown:** Chatham, NH

**Hobbies:** Long walks on the beach, hunting, fishing, mud wrestling, Rays and meeting new people

**Activities while attending SDSU:**

Dairy Club, Dairy Judging Team, Dairy Challenge Team

**Future Plans:** Work on my family dairy back home in New Hampshire. I would like to stay involved with the industry and try to promote agriculture in the northeast.



# SDSU Dairy Digest 2015

**Advice to underclassman:** Every class does have useful information, even though you may think that it does not pertain specifically to your major. There is always something you can take away from a class. Keep your mind open and keep up to date on where your industry is going.

**Favorite Dairy Club activity/memory:** ADSA was always a good time. The club's trip to California was awesome, learned a lot and had some great times with the club.

## **What do you feel you gained from being in Dairy Club?**

I had the privilege to travel to places I would never have seen. I also met some great people through the Dairy Club that will be life long friends.

**In 10 years, I see myself:** I hope to still be working on our farm back home, milking, breeding and feeding cows. Hopefully married and working on a family so I can have all the free labor I could ask.

## **What will you miss most about school?**

I will miss having so many different groups of people to socialize with. Being so far from home, it was amazing how many people I met and friends I made. So many invited me into their homes for long weekends and holidays, they felt like second families after getting to know them over the years. I can only hope that I get to travel back, and that they come to visit.

## **What is the most memorable class you've ever had?**

Repro with Dr. Clapper will have to be the most memorable. He really made you learn the material, and you had to earn every grade you received. But in the end it was one of the most interesting and beneficial classes to what I will be doing back at my farm.

# Teresa Sandberg

## Dairy Production & Dairy Manufacturing



**Hometown:** Almelund, MN

**Hobbies:** Hunting, Fishing, Skiing

**Activities while attending SDSU:** Dairy Club, Swine Club, Little International, and Intramural Sports

**Future Plans:** Work at Agropur, while raising my beef herd.

**Advice to underclassman:** Don't let school get in the way of your education. The friends you make, and the things you learn out of the classroom are just as important as classes.

**Favorite Dairy Club activity/memory:** Definitely ADSA my sophomore and junior year.

## **What do you feel you gained from being in Dairy Club?**

I gained lifetime friends. I also gained knowledge, because it allowed me to go to events that I otherwise wouldn't be able to attend.

## **What will you miss most about school?**

Having all my friends so close and being able to sleep in on days that my classes start late.

## **What is the most memorable class you've ever had?**

Repro, because it is hard to forget cyclopentanoperhydrophenanthrene.

# SDSU Dairy Digest 2015

## Holly L. Schmitt

Dairy Production &  
Dairy Manufacturing



**Hometown:** Thorp, WI

**Hobbies:** Snowmobiling, Four Wheeling, Kayaking, hunting and milking cows!!!

**Activities while attending SDSU:** Dairy Challenge Team, Dairy Cattle Judging Team, Dairy Club, Cheese box Co-Chair, Pride of the Dakotas Marching Band

**Future Plans:** Graduate from SDSU in May of 2015, obtain a full time position in a manufacturing facility, get my cheesemakers license, continue learning and growing in the industry!

**Advice to underclassman:** Do as much as possible without letting your grades suffer, get out and go to dairy seminars, trips, etc. Network as much as possible in the Dairy Industry, it's a small industry and connections are key sometimes. In college we are given opportunities we may not get again, take them and enjoy them! Don't take Dairy Club for granted, be professional when necessary.

**Favorite Dairy Club activity/memory:** My favorite activity would be the fall bonfires we used to have, it was great to just go socialize with other club members and faculty and not be in a classroom setting. My freshman year we had it at Dr. Metzger's and sophomore year at Dr. Hippen's. I recall a very intense game of basketball at Dr. Hippen's. it really helped kids get to know each other, especially the freshman.

**What do you feel you gained from being in Dairy Club?**

I think being in Dairy Club helped me network. Being from Wisconsin, when I got to SDSU I didn't know anybody and now I have a lot of great people in my life that share similar interests that I do.

**What will you miss most about school?**

I will miss all my friends I have met, and having everybody in one town. I will miss the faculty, I think we are pretty lucky in our dairy department. Also, my job I had while at school, I milked cows for the Bauman's and it was the best job I could have had while in college.

**What is the most memorable class you've ever had?**

Definitely Breeds and Breeding with Dr. Jill Anderson!!!!!!!!!!!!!!!!!!!!!! She's a super busy lady, but she is a great professor!

**How will your classmates remember you?**

I think most classmates will remember me as the funny, laid back, and of course a super proud WISCONSINITE!!!!!!!!!!!!!!!!!!!!!! And anyone in dairy challenge will just remember "We numba 1."



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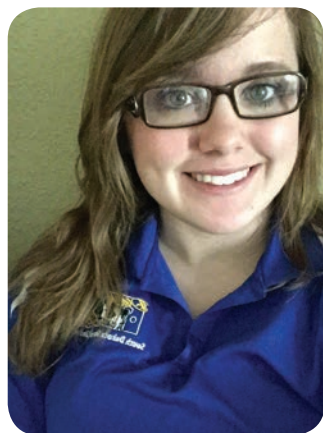
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# SDSU Dairy Digest 2015

## Sara Sontag

Dairy Production



**Hometown:**  
Shafer, MN

**Hobbies:** Baking,  
Showing Cows, painting,  
concerts, & fishing

**Activities while  
attending SDSU:** Dairy  
Club, Little International,  
Undergraduate Research,

South Dakota FFA, Dairy Challenge, Sigma Alpha &  
Dairy Judging.

**Future Plans:** Dairy Consultant at Cargill Animal  
Nutrition

**Advice to underclassman:** Get involved in as  
many activities/clubs as you can.

**Favorite Dairy Club activity/memory:** Freshman  
Bowling night & Fall Sale

**What do you feel you gained from being in  
Dairy Club?**

Lifelong friends & connections

**Quote that best describes you:** "She believed she  
could, so she did"

**In 10 years, I see myself:**

Dairy Nutritionist at Cargill while owning my own  
dairy farm. Showing cow's on the side.

**What will you miss most about school?**

Trips and activities I was involved in.

## Megan Viland

Dairy Production &  
Agricultural Education



**Hometown:** Pipestone,  
MN

**Hobbies:** Showing  
cattle, hunting, fishing,  
baking, running, skiing,  
woodburning, music

**Activities while  
attending SDSU:** SDSU  
Dairy Club; SDSU Track &  
Field

**Future Plans:** I will get an internship for the  
summer of 2015 and then student teach during the fall  
of 2015 (finally, my last semester)! Then shortly after I  
am done with school, I hope to go on a trip to explore  
New Zealand and work on a dairy farm. I'll probably  
start with working for a company in the industry for a  
few years. Then my ultimate dream is to raise heifers or  
maybe return to the farm.

**Advice to underclassman:** Don't burn yourself  
out by being too busy! College can fly by too fast,  
so be sure you're also having the time of your life  
while you're here! Warning: avoid taking livestock  
reproduction and soils in the same semester. Apply for  
scholarships and internships even if you don't think  
you're qualified; and treat them like they're homework.

**Favorite Dairy Club activity/memory:** The trip  
to California in 2013! It was awesome to see ourselves  
on national television on The Price is Right! I also will  
never forget the freshman bonfire in 2010 and my first  
two ADSA trips!

# SDSU Dairy Digest 2015

## What do you feel you gained from being in Dairy Club?

There were many events to make connections and create lasting memories and friendships. Each trip I have taken was a lot of fun. I also got the opportunity to expand my passion for dairy by chairing Jackrabbit Dairy Camp and sharing that passion with young dairy enthusiasts. Planning Jackrabbit Dairy Camp has given me a lot of new skills too.

**Embarrassing moment prevention:** Always check your sweatpants pipe after doing laundry. It is quite awkward to have an undergarment stuck inside fall out in public.

## What will you miss most about school?

The people I have shared this special time frame with is what I'll miss the most. I will also miss the freedom of developing your own weekly schedule. I'll probably also miss being required to exercise.

## How will your classmates remember you?

Dairy Club classmates will remember me for the joke I played on Ben Choudek at the 2012 ADSA!

Dan Heilman  
Territory Manager

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## Dairy Club Members Among Students Who Travel to China



By: Chelsey Johnson

Last May, the SDSU China Ag Travel class traveled to the other side of the globe to experience Chinese culture and learn about Chinese agriculture. The class consisted of about thirty students who spent the spring semester learning about China in preparation for the journey. The group of students was the third group of SDSU students to visit China for this class. Olivia Kendell and myself were the Dairy Club members on the trip.

We started out our journey through China in Beijing. While in the Beijing area we visited the DuPont Pioneer China headquarters where we learned about crop farming in China. Here we learned that purchasing seed is much different for Chinese farmers. In the US farmers plant many acres, but in China one bag of corn seed is about 8,500 seeds, enough to plant 2 mu (1/3 acre.) It was also interesting to learn that the corn seeds in China are a blue color because the polymer used to create this color is difficult to replicate. This is done to prevent people from creating counterfeit bags.

Another highlight while in Beijing was climbing the Great Wall of China. We were told it

would take three months to travel the Beijing portion of the wall. We got a work out climbing the portion that we did since the steps were of varied heights, but the view in the end was well worth it. Our other stops in Beijing were the Beijing Equestrian Show Facility, the silk market, the Femur Head Hospital, China Ag University, a soybean crushing plant, a John Deere engine factory, Tian An Men Square, the Forbidden City, and Old Beijing Street.

From Beijing we took a high-speed train (which travels at about 180 mph) to Xi'an. In Xi'an we saw a dairy cattle farm. The dairy farm was similar to a dairy in the US since it had free stalls. However, all 200 cows were milked with a portable vacuum milker. In addition, we visited the Yin Qiao Dairy Group, one of the largest dairy manufacturers in China. It was interesting to see that their manufacturing facilities look similar to the US. However, the flavor and types of products are different. Other stops in Xi'an included the Quinchaun Beef Cattle Breeding Center, Northwest Ag and Forestry College, the Xi'an City Wall, a traditional Chinese dance show, a wholesale meat market, a local family farm, and the Terra Cotta Warriors.

From Xi'an, we flew to Guanzhou, which is a port city in southeast China. In Guangzhou, we visited the Nansha Port, a fish market, a vegetable



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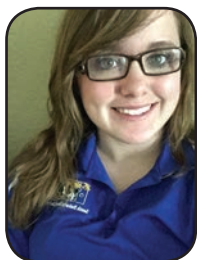
market, the United States Consulate, and a fish farm. From Guanzhou we traveled to the China-Hong Kong border. While in Hong Kong we visited Ocean Park and the Hong Kong Jockey Club.

From Hong Kong, we boarded for our 15 hour-long flight back home. The trip to China was an amazing life experience. Clearly, in our two week stay, we saw many sights and gained more knowledge than can be expressed in this article. I would highly recommend this trip to all students. I know I now I am much more aware of how the United States and Chinese ag industries work together. Not to mention, I am now talented at eating with choptsicks!

A highlight from the trip was visiting the Great Wall of China in Beijing. It takes three months just to travel the Beijing portion!



## Club Promotes Dairy at Ice Cream Social



By: Sara Sontag

In the beginning of the fall semester, the College of Ag & Bio hosts an event called the “Ag-Bio Ice Cream Social”. The “Ag-Bio Ice Cream Social” is something that Dairy Club members look forward to each year and is a great chance for past Dairy Club members to catch up on their peer’s summer opportunities. This is also the time where the Dairy Club comes together to recruit new students to join the club. This is a great opportunity for students to learn about many of the clubs offered here on campus, all while enjoying SDSU Ice Cream! The Dairy Club sets up a booth, which has pictures of previous year’s moment’s, such as trips, sports activities, cheese cuttings, and others. The club also hands out flyers which promote both the dairy industry and the club itself. This event is a great opportunity for the Dairy Club to promote the dairy industry, while inviting students from other organizations and sectors of Agriculture to enjoy a yummy cheese stick on us!



Previous President Ben Choudek speaks to freshman and others about Dairy Club.



# SDSU Dairy Digest 2015



## Dairy Products Judging Takes Home Another National Championship



By: Rachel Johnson

On November 8, 2014 the South Dakota State University's Dairy Products Judging Team competed in the Collegiate Dairy Products Evaluation Contest at Northern Illinois University in Hoffman Estates, Illinois. The team consisted of Rachel Achen, Warner, SD; Rachel Johnson, Russell, MN; Natasha Laska, Norfolk, NE; and Somil Gupta, Panipat, India and coached by Lloyd Metzger (SDSU Professor of Dairy Science), Alfred Chair (Dairy Education), and Lee Alexander, SDSU graduate student.

In the contest students from all over the nation evaluate the appearance, texture, and flavor of six dairy products that include: 2% milk, butter, Cheddar cheese, vanilla ice cream, strawberry yogurt, and cottage cheese. Each student has 35 minutes to evaluate each product for possible defects with a 5 minute break in between each product, making the contest last roughly 5 hours.

Prior to the contest the team goes through many hours of "tasting" in order to train their palate to differentiate all the possible defects a product might have. This training is important for students

in dairy science because it allows them to determine if products have quality defects. Members of the judging team often obtain a position in quality control or manufacturing after completing school, and they are able to use their products judging skill to identify issues and improve the quality of dairy products.

This was the 7th consecutive year that South Dakota State University has won the National Championship. South Dakota State University has won the national championship 22 times in the 93-year history of the contest. The team placed 1st in butter and ice cream, 2nd in Cheddar cheese, 3rd in yogurt and cottage cheese, and 4th in milk. Rachel Achen placed 5th overall, 1st in butter and 3rd in ice cream and Cheddar cheese. Rachel Johnson was 3rd overall, 2nd in ice cream and milk, and 4th in butter. Natasha Laska placed 4th overall, 2nd in butter and 4th in yogurt. In the graduate student contest, Somil Gupta placed 6th overall and was 3rd in milk and butter. For placing 1st overall, the South Dakota State University team won the Shirley Seas Memorial Scholarship. This scholarship is in memory of Shirley Seas, who coached the South Dakota State University team for 21 years. Coach Lloyd Metzger also received the Aurelia and George Weigold Coach of the Year Award.



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# Internship Spotlights



## **Ben Choudek**

CHS Inc, Claremont, Minnesota

### **What does the company do?**

Agronomic Co-op specializes in seed sales, fertilizer applications, pesticide applications, custom trucking, and precision Ag technologies.

### **What did you learn and what skills did you obtain?**

I obtained my custom applicator's license to spread fertilizer and spray fields. This required knowledge of chemicals, their modes of actions and how they interact with each other in the sprayer, so mixing order was important. Operating these machines meant I got used to GPS systems and auto steer and how to adjust application rates. I learned the safety and hazards of Anhydrous Ammonia and how to properly handle equipment and meet all DOT inspection requirements. Driving semi I had to properly and safely transport chemicals requiring a DOT and Hazmat background check as well as reading a plat book for field identification. Working with customers I learned how to approach a situation in the field be it pest pressure or precision Ag questions.

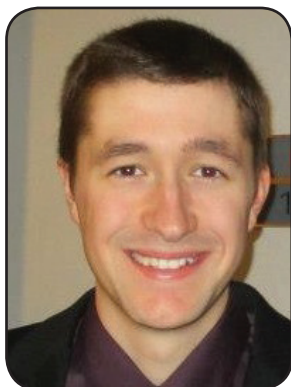
### **Why should future students work there?**

CHS is a global and fast expanding company with numerous opportunities and locations across the United States. If there was anything I wanted to try or learn about, my manager made sure I was exposed to it and that I was comfortable doing anything asked of me. CHS includes agronomic, nutritional, fuels, and technology advancement positions with great pay and benefits.

### **Additional Comments about your experience:**

The location I worked at was very friendly and willing to help answer or assist in any way I needed. I loved going to work and learned many new, lifelong skills as well as made new lifelong friends.

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## Jordan Evans

AgStar Financial Services, Worthington, Minnesota

### What does the company do?

AgStar Financial Services is a cooperative that is owned by its stockholders. AgStar provides a broad range of financial services and business tools for agricultural and rural clients in Minnesota and northwest Wisconsin, focusing on simple, practical solutions that meet their clients' needs.

### What did you learn and what skills did you obtain?

I learned about the crop insurance process and types of policies. In addition, I gained more knowledge in farm and machinery loans. It was an excellent opportunity to experience a rural estate appraisal. I was also able to travel to other AgStar offices.

### Why should future students work there?

AgStar has an employee friendly atmosphere, which really makes you enjoy your internship. AgStar also makes their interns feel a part of their team. They are a team-oriented company that strives for client satisfaction, and as an intern, it was enjoyable to make a client satisfied at the end of the day.



## Sarah Post

Central Crop Consulting, Southwest Minnesota

### What does the company do?

Centrol® is a crop consulting company that aids farmers in managing forage and agronomic crops. They work to maximize the profits of farmers and give unbiased recommendations on when to plant, spray or even harvest certain crops.

### What did you learn and what skills did you obtain?

By working with Centrol for part of the summer, I saw a side to agriculture I didn't have much experience with. Now I more readily understand all the work that goes into producing quality crops and forages in the United States. As a Lead Soil Sampler, I learned to stay on task in order to get enough acres done before the crops were too tall through.

### Why should future students work there?

It is a great experience if you do not have much experience with crops. I definitely had more experience with livestock and knew that I needed more experience with crops. This is a great eye opener and gives you a great experience.



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## Natasha Laska

Milk Specialties Global, Eden Prairie, Minnesota

### What does the company do?

MSG has two portions a human nutrition side and an animal nutrition side. I worked with Human Nutrition and this side of the industry works with making whey protein powders and milk protein powders.

### What did you learn and what skills did you obtain?

I worked with Research and Development and had a chance to work on projects that were based in the plant. I also worked with customers and helped in making a product specific to the wants and needs of the specific customer.

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## Holly L. Schmitt

Foremost Farms, USA, Reedsburg, Wisconsin

### What does the company do?

Foremost Farms, USA is a manufacturing company that process cheese, butter and dried products. They are a member owned company and are mainly based in Wisconsin.

### What did you learn and what skills did you obtain?

Foremost has a very good internship program, they assign you a project and you work towards the solution of your project. I had a fat reclaiming and cost savings project at the Reedsburg butter plant. I learned a lot about troubleshooting problems, working with and managing people and also learned a lot about the importance of showing your employees the reason behind something and getting them engaged in the project too.

### Why should future students work there?

I would recommend others to work at Foremost Farms, USA because they really do give you a well-rounded experience and I definitely benefited from spending my summer with them. They are very welcoming and they will help you learn if there is something specific you want to see or do, they will help all they can. Also being project based it really makes you put your education to good use. And I think both production and manufacturing students could work for them. They do have field representative internships that are also very beneficial.

### Additional Comments about your experience:

If you really want to intern with a company that doesn't come to SDSU seek them out for the internship, just because they don't come to interview at the school doesn't mean they don't have great opportunities.


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## Teresa Sandberg

Kemps LLC, Minneapolis, Minnesota

### What does the company do?

Kemps LLC in Minneapolis produces high quality milk for stores around the Midwest.

### What did you learn and what skills did you obtain?

I learned industry procedures around the different areas in the plant. I worked with management teams to analyze their current Lock Out Tag Out procedure. I worked to help them better track the milk as it traveled through the plant. I also conducted on site audits, and training of current employees. I gained industry knowledge in many areas of the plant and how a large company works.

### Why should future students work there?

They give the interns a wide variety of projects so they understand every department within the plant. The management teams and employees are very nice and willing to work with the interns so they can get everything they want out of their experience.

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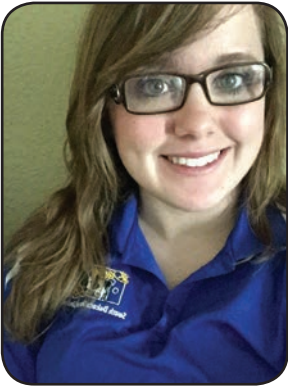
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## Sara Sontag

Cargill Animal Nutrition, Midwest Region - SD, ND, MN, WI, IA

### What does the company do?

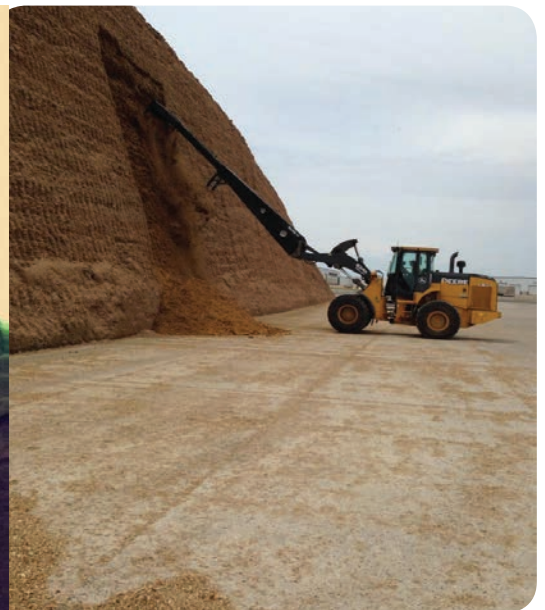
Cargill Animal Nutrition provides trusted animal feeds and customized nutrition solutions to customers all around the world to help their operations thrive with maximize performance.

### What did you learn and what skills did you obtain?

I built customer relationships and learned how to conduct farm visits all over the Midwest and in Eastern New York. I came to understand the diversity of the dairy industry and how to formulate rations based on the size of the herds and regions with the by-products available in that area. This internship gave me the opportunity to work with some of the largest dairies in the Midwest and become familiar with numerous different types of dairy management software. I grew in my ability to help dairyman trouble shoot problems and being able to use all consulting tools to help dairymen evaluate their performance. I learned about pelleted feeds and got the opportunity to spend a few days in a dairy focused feed mill. The most important thing I learned from my internship is to keep it simple. Sometimes the solution is right in front of your face and it just takes going back to the basics.

### Why should future students work there?

The Cargill Dairy Consulting Internship program is well organized and a really great experience. You get the opportunity to work and connect with some of the top-notch dairy specialists in the country where you are able to learn everything that you would like to learn. What I enjoyed the most about working for Cargill is the independence and trust I was given by the company. I worked on a Particle Size Project and was given the opportunity to make it my own and develop my experience into what I wanted to get out of it. The project I was given challenged me in every way possible but it enabled me to grow as a person and as a professional in the dairy industry.





# SDSU Dairy Digest 2015



## Maggie Stiles

Cargill Inc, Stockton, California

### What does the company do?

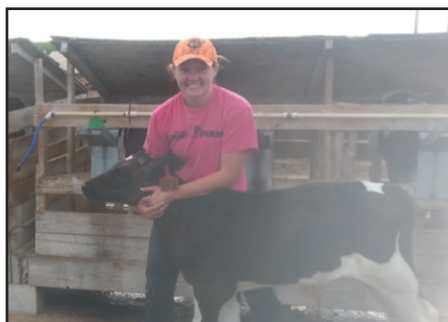
Cargill is pretty much involved in everything, but the business unit I worked for was Cargill Animal Nutrition. Within this unit, I worked with the Dairy consultants. These are people that are trained nutritionists, but work with the producers on whole farm improvement.

### What did you learn and what skills did you obtain?

Independence. I traveled 3,000 miles from my family and friends to a town I had never been to before to live and work with people I had never met. It was a huge step in growing up and Cargill really did a great job of putting me in a location that would push me enough to grow, but not enough to scare me. They really gave me a lot the freedom to learn as much as I wanted to in just three short months. I got the chance to visit consultants in California, Utah, Idaho, and Minnesota. I learned everything from doing manure scores to body conditioning scores, from analyzing a 30,000 animal heifer operation to a 30 cow dairy, from forage sampling to a ton of information about their calf grain. When riding with consultants, I never felt like a pain or in the way. They used my knowledge to their advantage and taught me along the way. For example, one the consultants at the end of the summer, knew I had spent the past months working with the Cargill calf pellet. When we got to the farm, he told me that he's been trying to get this farmer's calves and wants me to sell him on the idea. It was great to have the freedom to make a sale and inform this farmer on all of the information I had collected the entire summer. It was a great way to wrap up everything I had learned from cattle knowledge, to reading people, and finally to understanding that I liked the thrill of the sale.

### Why should future students work there?

Cargill is an amazing company to work for and I am so happy that I got the opportunity to get my foot in the door with them. They really strive to take care of their employees and it shows. People generally stay with Cargill for their entire career. The part I like the most about Cargill is the opportunity to change without leaving the company. Due to the fact that they have their hand in so many different areas, you can completely change your career, but still keep your tenure and everything that goes along with it. The other thing I liked about working for Cargill is the fact that I was doing "sales" half the time, but their approach to selling is about helping the producer, not about how much money they can make. If all the producer wants to buy is their help and service, it is fine to the consultant. It is really inspiring to see the passion that the consultants have for helping producers achieve their goals.





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# SDSU Dairy Digest 2015



## Bobbi Jo Wild

Midwest Dairy Association, Ankeny, Iowa

### What does the company do?

MWDA represents more than 9,100 dairy farm families to 38 million consumers across 10 Midwestern states; Minnesota, North Dakota, South Dakota, Nebraska, Iowa, Illinois, Missouri, Kansas, Arkansas and eastern Oklahoma. (I worked primarily in the state of Iowa). They work for dairy farmers to increase dairy sales, innovate and inspire consumer confidence in dairy products and farming practices. Dairy farmers in the Midwest invest 15 cents for every 100 pounds of milk they sell. Midwest Dairy receives 10 cents of this funding for regional programs. The other five cents goes to the National Dairy Board for promotion, research etc. Midwest dairy does not promote certain brands, just dairy products in general and is not government related. The staff of Midwest dairy is a combination of dietitians and other specialized dairy experts throughout the Midwest.

### What did you learn and what skills did you obtain?

As part of my internship I traveled around the state of Iowa to a number of open houses on dairy farms to promote our industry as well as at the Iowa State Fair and some county fairs. I also wrote articles and press releases, and did radio spots. I strengthened my communication skills through this internship, as well as learned more about dairy promotion and practices.

### Why should future students work there?

This would be a great opportunity for any dairy student looking to learn more about promotion and about the public relations/communications of the dairy industry. I had the opportunity to get creative and design my own booths for the Iowa State Fair, I enjoyed going to different events with our trivia wheel and information for kids/parents at events, as well as network with many agriculture leaders at meetings, speakers and events I attended.

### Additional Comments about your experience:

Like I said it was a great experiences that I think many students would enjoy. If you are interested, you can go on the Midwest dairy website for internship applications. There are usually internships at a few different locations in the Midwest.



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# SDSU Dairy Digest 2015



## Megan Viland

University of Minnesota Extension, Marshall & St. Paul, Minnesota

Position: Marshall: Youth Development Intern

St. Paul: Speaking Up for Animal Agriculture Peer Mentor

### What does the company do?

The position I worked in Extension with was the 4-H program in Lyon County, Minnesota. For those not familiar with 4-H, it is a youth development program throughout the nation. There are many opportunities for youth to get involved with leadership activities. A large component of 4-H is the hands-on learning experiences through short term and long term projects. The Extension service with the 4-H program also does hands-on education lessons with children too young to join the 4-H program.

After completion of my internship in Marshall, I also had a mini-internship with the Extension service at the Minnesota State Fair. There is a program called Speaking Up for Animal Agriculture for the 4-H program at the state fair. This program teaches and inspires kids to communicate with positive messages for consumers as they walk through the barns. A consumer education day is scheduled for a few hours per specie where counties set up displays during that time. It is designed to invite and engage the consumer to communicate with the 4-H kids. The kids can then demonstrate their knowledge and passion they have about caring for their animals to use them for food and fiber.

### What did you learn and what skills did you obtain?

I learned that there is a lot more work that goes into preparing for the county fair than you would have ever imagined as a 4-H member. I also learned how critical it is to make notes from your experiences so that future people in that position can have something to build on and improve from. Another thing I learned was that it is sometimes best to contact a long-time member or parent to obtain important information about events and traditions. A new experience was observing how passionate some parents are about seeing their kids be successful in the programs they are involved in.

I gained skills in being able to communicate with both 4-H youth and parents as I helped their needs and inquiries. There were also skills I obtained about being able to plan an event with minimal to no notes about what happened in the previous year. I also gathered skills in being able to perform tasks and plan events when the staff had a vague memory of how things went in the past. Another area I gained skills in was in teaching children of 2nd grade age and younger, where I learned that it can be rewarding and/or stressful. At state fair, I gained skills in evaluating projects, giving scores, and giving constructive criticism and feedback to kids.



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## Why should future students work there?

This extension office internship experience was a lot of fun but it still presents its challenges. This is a great experience for anybody that enjoys planning and organizing anything because there is a lot of that! It is so rewarding to educate kids and see them socializing and having fun. It is also an internship that provides opportunities for you to socialize with other 4-H staff, 4-H parents, and 4-H'ers themselves. It was really fun to get to know the 4-H families. It also provides opportunities for the people you are supporting to support you back, and that is an amazing feeling.

The Peer Mentor position at the Minnesota State Fair is packed with experiences. This short-term internship provides an opportunity for you to meet and connect with five other college students who are agricultural leader standouts. It was great to walk around the barns and evaluate the consumer education displays for each species of livestock, even though it was laborious. It was an opportunity for the kids to show their promotion and consumer education passions to us. Seeing the drive and excitement about their livestock projects was inspiring. I also gained new knowledge in a few livestock industries I'm not as familiar with, and that was quite a perk.

## Additional Comments about your experience:

My favorite task on the job was being a staff member at 4-H camp. I have finally now experienced that camp from all aspects. I attended it when I was a camper, I have served as a counselor there during my last two years of 4-H, and I finally got the privilege of being a staff member at 4-H camp! One of the hardest parts about my internship experience was leaving 4-H camp!



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## SDSU Team Excels in Dairy Challenge Competition

By Ken Kalscheur and David Casper

South Dakota State University earned a Second Place Award at the 13th Annual North American Intercollegiate Dairy Challenge® (NAIDC) held April 3-5 in Fort Wayne, Ind. In total, 264 students from 37 colleges across the U.S. and Canada attended this educational event co-hosted by Purdue University, Michigan State University and The Ohio State University. These students are training for careers in the dairy industry as farmers, researchers, educators, financial analysts, nutritionists, farm service providers and veterinarians.

The team composed of four SDSU seniors, David Berning, Matt Holdvogt, Chelsey Johnson, and Holly Schmitt, ranked second from a field of eight teams which evaluated the same operating dairy in the tri-state area. The team was coached by Ken Kalscheur and he was assisted by David Casper and Melissa Schmitt. In addition, a number of industry professionals assisted with practices to help prepare the team. In addition, the team visited five dairies in South Dakota and Southwest Minnesota for practice in preparation for the national dairy challenge contest.

Dairy Challenge® is an innovative two-day competition for students representing dairy science programs at North American universities. It enables students to apply theory and learning to a real-world dairy, while working as part of a four-person team.

In its 13-year history, Dairy Challenge has helped train over 4500 students through the national contest, Dairy Challenge Academy and four regional contests conducted annually.

Collegiate participants visited six dairy farms in Indiana, Michigan and Ohio, as part of their training to help farmers evaluate and adapt management to optimize success and animal care. Also, industry professionals presented cutting-edge research, new programs and career opportunities to students.

Each contest team received information from an area dairy, including production and farm management data. After an in-person inspection of the dairy, students interviewed the herd owners. Each team developed a farm analysis and recommendations for nutrition, reproduction, milking procedures, animal health, housing and financial management. The event culminated with team members presenting recommendations and then fielding questions from a panel of judges. These official judges included dairy producers and industry experts in dairy finances, reproduction, nutrition and animal health. Presentations were evaluated for accuracy of analysis and recommendations, with awards presented at a final banquet.

Team member Chelsey Johnson described the contest as “an excellent capstone to test what you have learned throughout college. In class we gain the background knowledge and skills needed to apply

# SDSU Dairy Digest 2015

information. Dairy Challenge gave us the opportunity to apply information and ultimately has given us the confidence we need to work in the industry. I would encourage all students to take advantage of this opportunity!"

Team member Matt Holdvogt gave similar praise of the experience. "After participating in Dairy Challenge, I can say that I learned just as much-if not more from Challenge as I have from all the various classes I have taken because it allows for real world application," Holdvogt said. "I have further developed abilities of working within a team, presenting, and financial impacts of changes towards farms. They don't teach that in a classroom. That comes from experience, and classrooms can't show that."

The Dairy Challenge Academy was developed in 2013 to expand this educational and

networking event to more college students. Academy student-participants also analyzed and developed recommendations for operating dairies; however, the Academy was organized in mixed-university teams with two Advisors to help coach these younger students. Academy participants from South Dakota State University included Jennifer Casperson, Sam Fuchs, Emily Martin, Riley Pitman, and Sara Sontag.

North American Intercollegiate Dairy Challenge was established as a management contest to incorporate all phases of a specific dairy business. It strives to incorporate a higher-learning atmosphere with practical application to help prepare students for careers in the dairy industry. Supported financially through generous donations by agribusinesses and coordinated by a volunteer board of directors, the first NAIDC was held in April 2002.

## Club Promotes Dairy at State Fair



By: Maggie Stiles

The two busiest days that the Midwest Dairy's Ice Cream Bar, as well as their milk stand, had ever seen at the South Dakota State Fair were August 30 and 31st when the Dairy Club served for them. We had long queues from 11 am until 8 pm when they closed down. We actually ran out of shakes, as well as the favorite

flavors of ice cream such as chocolate caramel revel, chocolate, chocolate marshmallow, strawberry revel and mint cookies & cream. The

dairy bar is located in one of the food buildings. They serve all you can drink milk in white and chocolate, shakes in vanilla, chocolate, and strawberry, as well as ice cream in a large variety of SDSU ice cream flavors. It was a great chance to get SDSU ice cream out there and help represent the dairy farmers of South Dakota. It is also a way to get back together with other members after being apart all summer. We even got some of the freshman to help, it was a great way to meet the new members.



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# SDSU Dairy Digest 2015



## Princess Kay Finalists Among Dairy Club Members



By: Chelsea Schossow

As dairy farmer's daughters, fellow Minnesotan Sarah Post and I have always had a strong passion for the dairy community. We wanted to spread that passion through our involvement in the dairy princess program. We wanted to serve as goodwill ambassadors for the 3,300-plus dairy farmers across the great state of Minnesota. For both of us, that dream came true with a little extra bonus.

In early 2014 both Sarah and I were crowned as county-level dairy princesses, Sarah for Murray County, and myself for Winona County. We then joined nearly seventy other dairy enthusiasts in May as part of the competition for Minnesota's statewide dairy princess, who is known as Princess Kay of the Milky Way. We all shared the same hopes and dreams of becoming a Princess Kay of the Milky Way Finalist. We spent three days learning about how to be a dairy champion in more ways than one. With presentations from Sherry Newell of the Midwest Dairy Association to Greg

Peterson of the Peterson Brothers, there was never a dull moment. In the midst of all of the presentations, Sarah and I were being closely judged on our professional interview, speech, and mock-media interview skills. As the weekend came to an end, both Sarah and I were selected as Princess Kay Finalists. This meant the world to me - all that I had worked so hard for was finally coming together.

Throughout the summer, the twelve finalists met several times - once for the "Butter Blast" and again for a leadership weekend in

New Ulm, Minnesota. Otherwise, each young woman was responsible for proudly representing their own counties during the summer. While in New Ulm we toured the AMPI butter plant where our 90-pound butter blocks would be made for our sculptures. Along with this tour we ventured to four different dairy farms in the area and spent time in workshops to further develop our media interview skills and learn how to prepare for judging in August. Gathering one final time before the coronation at the Minnesota State Fair, we began the long judging process. The results would be announced the night before the fair began. Along with judging, we had dinner with the Fuel Up To Play 60 student ambassadors and Midwest Dairy Association council. Coronation night finally arrived and all twelve of us were all glammed up, all hoping for the same thing - that the crown would be placed upon our heads. As the night came to a close, Jeni Halder of Carver County, was crowned the 61st Princess Kay of the Milky Way.

During the state fair each of the finalists spent time in a rotating glass freezer as Mary Christenson sculpted our likeness out of 90 pounds of butter. We also participated in TV interviews, the celebrity animal calling contest, read books to children on the Christensen stage, and talked to the public in the dairy building about the industry. Although Sarah and I were not crowned we could not have asked for a better way to spend our summer. We not only gained new lifelong friends, we also learned more about ourselves, and the dairy community. Without the support of our family members, county dairy princess coordinators, Senna Glesing, the Princess Kay Coordinator, and of course, the dairy farmers and their cows, this program would not be possible. For this we are thankful and will never forget our experience.

# SDSU Dairy Digest 2015

## Club Serves Ice Cream at Central Plains



By: Maggie Stiles

There were dairy cows, producers and 90's country musicians at the center of attention during the 2014 Central Plains Dairy Expo. The SDSU Dairy Club got the opportunity to serve ice cream at this event once again. We arrived during the afternoon with around thirty tubs of our famous SDSU ice cream. With many of SDSU Dairy Club members in attendance, we served a variety of flavors including: Cookies and Cream, Strawberry Revel, Blueberry Revel, Butter Pecan, Chocolate, and Cherry Nut. After 1,500 dairy producers enjoyed their supper, they stopped to grab dessert from our booth. The SDSU Dairy Club had the opportunity to mingle and discuss the industry we all love, in between selling ice cream, creating great

opportunities to put our faces out there to potential future employers or fellow farmers. In addition to this, it was fun to watch as the children ran back for more; until their parents or grandparents cut them off! After washing all the ice cream off our arms from scooping for a couple hours, we were able to watch 90's country sensations Aaron Tippin, Sammy Kershaw, and Joe Diffie put on a fantastic show!



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# Faculty & Staff Spotlights

## Sanjeev Anand

Professor



**Hometown:** New Delhi, India

**Education:** Ph. D.

**Hobbies:** Reading books

**Fun Fact about me:** I enjoy throwing pebbles in flowing water and watching circles grow despite the counter waves.

### What classes do you teach?

- DS 301/301L Dairy Microbiology
- MICR 311/311L Food Microbiology
- DS 722/722L Advanced Dairy Microbiology

### What advice do you have for students interested in the Dairy Industry?

Relate and innovate

### What do you enjoy most about your position?

Working closely with students and watching them grow.

## Jill Anderson

Assistant Professor



**Hometown:** Wilmington, Del.

**Education:** B.S., Animal Science, 2003: University of Delaware, Newark, Del.; M.S., Animal Science/Dairy Production, 2005: South Dakota State University; Ph. D., Dairy Science/Production, 2012: South Dakota State University

**Hobbies:** Gardening and Horseback riding

**Fun Fact about me:** My husband and I have two pet goats named Cinnamon and Nutmeg.

### What classes do you teach and what other ways are you involved on campus?

- DS 130/130L Introduction to Dairy Science (Production Section)
- DS 411/411L Dairy Breeds and Breeding
- DS 498 Undergraduate Research
- DS 731 Laboratory Techniques in Dairy Science (Team Taught)
- Dairy Club Advisor
- Conduct research on Dairy Cattle Nutrition

### What advice do you have for students interested in the Dairy Industry?

There are more possibilities for different careers in the Dairy Industry than most people realize, so if you are a dedicated student and keep an open mind to the possibilities you will have many opportunities and a bright future.

### What do you enjoy most about your current position?

I enjoy the opportunity to interact and work with different students, both undergraduate and graduate. Additionally, dairy cattle are amazing animals, so I find sharing knowledge and helping students learn about dairy cattle and the dairy industry to be quite enjoyable.

## Steven Beckman

Filtration Technologist



**Hometown:** Lincoln, NE

**Education:** B.S. Food Science, University of Nebraska-Lincoln, M.S. Food Science, Dairy Chemistry, Cornell University

**Hobbies:** Running, biking, camping, golf, technology, photography

**Fun Fact about me:** My favorite cheese is aged Gouda.

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## What do you enjoy most about your current position?

I get to work with many researchers from external companies, and from our excellent Department. I learn so much from my interactions with all of them.

## What is your favorite flavor of SDSU Ice Cream?

I really enjoy the MMMMM.....good! flavor.

## Ananya Biswas

Research Associate



**Hometown:** Kolkata, West Bengal, India

**Education:** M.S. Food and Biomaterial Processing; M.S. Dairy Chemistry

**Hobbies:** Internet browsing, reading books, and spending time with my family.

**Fun Fact about me:** I like ice cream with some hot habaneros in it.

## What advice do you have for students interested in the Dairy Industry?

Dairy is a GREAT field of study for an outstanding career. At SDSU Dairy Science Department we have 100% placement after completion of the degree.

## What is your favorite flavor of SDSU Ice Cream?

SDSU Butter Brickle ice cream with pecan topping.

## Howard Bonneman

Lecturer/Dairy Plant Research Manager



**Hometown:** Brookings, SD

**Education:** B.S. Dairy Manufacturing, 1982; M.S. Dairy Science, 1984; B.S. Chemistry 1987; Secondary Teaching Certificate in Biology, Chemistry, Physical Science and Agriculture

**Hobbies:** Gardening, Listening to music

**Fun Fact about me:** My family has lived in Dakota Territory since prior to statehood.

## What classes do you teach and what other ways are you involved on campus?

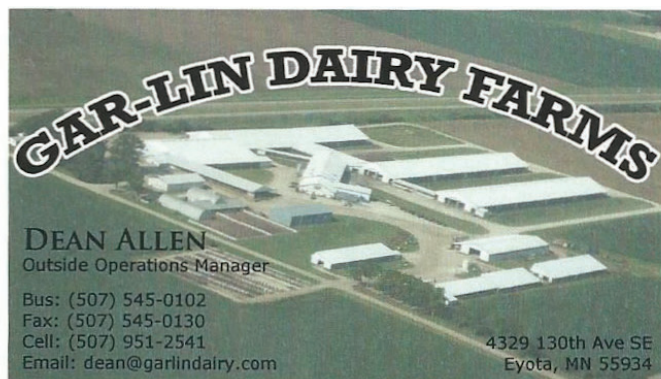
- DS 130 Introduction to Dairy Science (Manufacturing Section)
- DS 202 Dairy Products Judging
- DS 231 Dairy Foods
- DS 321 Dairy Products Processing I - Market Milk
- DS 322 Dairy Products Processing II - Frozen Dairy Desserts
- DS 421 Dairy Plant Management
- DS 496 Field Experience
- DS 498 Undergraduate Research
- Assisted with DS 422 Technical Control II
- Departmental Assessment and Curriculum Coordinator
- ABS Curriculum Committee
- ABS representative to University Assessment Committee
- NSO Faculty Advisor

## What is your most memorable experience at SDSU?

Walking from the HPER Center to the Campanile and climbing the Campanile blindfolded as part of a trust walk.

## What is your favorite flavor of SDSU Ice Cream?

Vanilla





# SDSU Dairy Digest 2015

## David Casper

Assistant Professor



**Hometown:** Cuba City, Wis.

**Education:** B.S. University of Wisconsin - Platteville; M.S. and Ph.D. South Dakota State University

**Hobbies:** Golf, Lionel Train and coin collecting

**Fun Fact about me:** Everything tastes better with Ketchup

### What classes do you teach and what other ways are you involved on campus?

- AS 323 Advanced Animal Nutrition
- DS 311 Dairy Cattle Judging
- DS 314 Dairy Farm Evaluation and Operation
- DS 412 Dairy Farm Management
- DS 413/513 Physiology of Lactation
- DS 432 Dairy Cattle Feeding
- DS 790 Graduate Dairy Seminar
- ABS 482/582 International Experience - New Zealand & Australia

### What is your most memorable experience at SDSU?

Winning the Richard M Hoyt Award from ADSA.

### What is your favorite flavor of SDSU Ice Cream?

Strawberry

## Tracey Erickson

Extension Dairy Field Specialist



**Hometown:** Arlington, SD

**Education:** B.S. Dairy Production and Manufacturing, M.S. Administration/Human Resource Management

**Hobbies:** Anything outdoors - riding horse, motorcycling, snowmobiling, fishing & hunting

**Fun Fact about me:** My refrigerator has more cheese in it than anything else!

### What do you enjoy most about your current position?

It gives me the opportunity to help an industry and people with unbiased research that are near and dear to my heart and which I have been a part of my entire career.

### What ways are you involved on campus?

Guest lecture in the area of dairy cattle evaluation (DS 212) and Dairy Farm Management regarding employee management

### What advice do you have for students interested in the Dairy Industry?

Always do what you are passionate about, you will find your heart and soul are in unison and the efforts you put forth will be effortless.

## John Haberkorn

Davis Dairy Plant Manager



**Hometown:** Cedar City, Utah

**Education:** B.S. Dairy Science

**Hobbies:** Hunting and Fishing

**Fun Fact about me:** I've been married for over 31 years.

### What advice do you have for students interested in the Dairy Industry?

Work harder than the other guy.

### What do you enjoy most about your position?

Working with the students.



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## Akimoto Ichinomiya

Assistant Dairy Plant Manager



**Hometown:** Tokyo, Japan

**Education:** SDSU

**Hobbies:** Camping and cooking Japanese foods

**Fun Fact about me:** I used to ride motorcycle.

**What classes do you teach?**

- DS 496

**What advice do you have for students interested in the Dairy Industry?**

Keep eating dairy foods.

**What do you enjoy most about your current position?**

Talking with students about what happened to them after their 21st birthday.

## Anil Kommineni

Assistant Manager-Institute for Dairy Ingredient Processing



**Hometown:** Gruntur, India

**Education:** M.S. Dairy Science, SDSU

**Hobbies:** Playing Badminton and Cricket, Reading books, Writing poems

**What advice do you have for students interested in the Dairy Industry?**

If you love eating dairy foods, you will for sure love making them. In addition, understanding technical and scientific aspects of foods we love to eat is always entertaining and motivates you to learn more. Lastly, you will have a job guarantee upon completion.

## Pete Linke

Manager, Dairy Research and Training Facility



**Hometown:** Mitchell, SD

**Education:** B.S. Dairy Production, SDSU; B.S. History, SDSU

## Monica Markwed

Secretary-Customer Service



**Hometown:** Herried, SD

**Education:** Graduated from Lake Area Voch Tech

**Hobbies:** Reading, Gardening, Shopping for my grandchildren

**Fun Fact about me:** I love ice

cream way to much.

**What is your most memorable experience at SDSU?**

The willingness of past and present students working hard to meet their one bright goal: TO GRADUATE with a degree in what they want to do for the rest of their lives.

**What is your favorite flavor of SDSU Ice Cream?**

They're all so delicious, but I would have to say Cherry Cheesecake.

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# SDSU Dairy Digest 2015

## Lloyd Metzger

Professor & Alfred Chair in Dairy Education



**Hometown:** Lester, Iowa

**Education:** B.S. and M.S. in Dairy Manufacturing from SDSU; Ph.D. in Food Science from Cornell University

**Hobbies:** Golf, working on our acreage/hobby farm

**Fun Fact about me:** I grew up on a Jersey farm in Iowa

### What classes do you teach?

- DS 322 Dairy Product Processing II
- DS 731 Laboratory Techniques in Dairy Science
- DS 442 Dairy Product and Process Development
- DS 202 Dairy Products Judging
- DS 401 Advanced Dairy Products Judging

### What do you enjoy most about your current position?

Training the students on the Dairy Products judging team.

### What is your favorite flavor of SDSU Ice Cream?

Cookies and Cream

## Vikram Mistry

Professor and Head



**Hometown:** Ahmedabad, India

**Education:** Ph.D., Food Science, 1986: Cornell University, Ithaca NY; M.S., Food Science, 1982: Cornell University, Ithaca NY; B.Sc., Dairy Technology, 1979: Gujarat Agricultural University, Anand, India

**Hobbies:** At the moment, my work.

**Fun Fact about me:** When I was in college and thinking about the future, South Dakota was not in the plans. As of this year, I have spent exactly half of my life in South Dakota (and enjoyed it)!

### What classes do you teach and what other ways are you involved on campus?

- DS 109 First Year Experience in Dairy Science
- DS 490 Dairy Science Seminar
- DS 494 Internship

### What advice do you have for students interested in the Dairy Industry?

This is a very dynamic, exciting, and rewarding industry. Prepare yourself by learning all you can while in college, including the ability to adapt.

### What do you enjoy most about your current position?

Witnessing the advancement of the department through the accomplishments of faculty, students, and alumni; meeting alumni and learning about their accomplishments; meeting new students each year and understanding their future aspirations and then observing them accomplish their objectives in subsequent years.

## Hasmukh Patel

Assistant Professor



**Hometown:** Kuha, Ahmedabad, India

**Education:** B.S. Dairy Technology, 1993: Gujarat Agricultural University, India; M.S. Dairy Technology and Dairy Chemistry, 1996: Gujarat Agricultural University, India; Ph.D.

Food Technology, 2007: Massey University, New Zealand

**Hobbies:** Research and Development, Reading, Basketball, Cricket

**Fun Fact about me:** I love cheese. Once I start eating, it is difficult to stop.

### What classes do you teach and what other ways are you involved on campus?

- DS 322 Dairy Products Processing I (team taught)
- DS 422 Technical Control of Dairy Products II
- DS 731 Laboratory Techniques in Dairy Science
- DS 798 Thesis



# SDSU Dairy Digest 2015

- DS 898D Dissertation

## What advice do you have for students interested in the Dairy Industry?

I see a very bright future for the Dairy Industry. You can build an excellent career within the Dairy Industry. The recipe for success is the interest and passion for dairy and of course, hard work. Think about helping our dairy farmers and creating a better nutrition for our society. Wow! What a unique opportunity. The Dairy Industry needs you! I would say GO FOR IT!

## What do you enjoy most about your current position?

I enjoy working with students, that's why I returned to academia. I have two passions (1) Building students' careers and (2) Building the future of the Dairy Industry. I believe that the most effective way to make this happen is through my faculty position within the SDSU Dairy Science Department. It gives me immense job satisfaction when students learn new things and put that knowledge into practice. I strongly believe that the Dairy Science students are the future of the dairy industry.

## Sonia Patel

Application Technologist



**Hometown:** Ahmedabad, India

**Education:** M.S. in Microbiology - Environment Biotechnology

**Hobbies:** Reading, Research (Health), Music, Painting

**Fun Fact about me:** First thing in the morning for me, while drinking a

cup of tea is going through the world news headlines and lastly, reading the weather report!

## What do you enjoy most about your position?

There is a new challenge everyday.

## What is your favorite flavor of SDSU Ice Cream?

Any flavor, but not cookies and cream.

## Kristi Prunty

Secretary



**Hometown:** Pella, Iowa

**Education:** B.S. Political Science, SDSU

**Fun Fact about me:** I own a cherry red 2006 1200 Harley Sportster.

## What is your most memorable experience at SDSU?

The most memorable experience is my graduation ceremony. As a non-traditional student; a single parent of two daughters, working part-time while attending SDSU full-time, this was the moment of absolute triumph for myself and my family.

## What is your favorite flavor of SDSU Ice Cream?

Chocolate

## Jayne Raabe

Senior Secretary



**Hometown:** Wolsey, SD

**Education:** Associate of Arts, SDSU

**Hobbies:** Walking, Biking, Baking

## What do you enjoy most about your current position?

I enjoy getting to know the Dairy Science students and seeing where their future takes them.

## What is your favorite flavor of SDSU Ice Cream?

Cookies & Cream

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# SDSU Dairy Digest 2015

## Melissa Schmitt

Assistant Manager, Dairy Research and Training Facility



**Hometown:** Sumner, Iowa

**Education:** B.S. Dairy and Animal Science, Iowa State University

**Hobbies:** Photography, horseback riding, fishing, target shooting/hunting, or anything outdoors

**Fun Fact about me:** I taught myself to play the violin and I am currently working on the guitar.

### What advice do you have for students interested in the Dairy Industry?

Follow your dreams, you are working towards your major for a reason, so get out there and pursue it! Make the most of what life has to offer you.

### What do you enjoy most about your position?

I enjoy working with the numerous amount of students that work at the dairy farm. These students are our future of the dairy industry, and I get to help guide them along with what they know now and what they will be doing in the future.

## Suja Senan

Post Doc Research Associate



**Hometown:** Baroda, India

**Education:** Ph. D. Dairy Microbiology

**Hobbies:** Pursuing a hobby is a luxury for a mother of two....yet

I grab some time to read blogs on women empowerment and update myself on celebrity gossip.

**Fun Fact about me:** Have enacted being a teacher to inanimate objects since I was two... but when I really became one...I preferred being taught than the teacher.

### What do you enjoy most about your position?

Working as a post doc at SDSU, I have the unique opportunity to be a part of multidisciplinary projects spanning dairy, pharmaceutical sciences and veterinary sciences. I have my fingers in many scientifically tempered pies like miniscule nanoparticles, macro proteins to mini pigs. The ease with which borders blend and departments collaborate for a greater goal of science and humanity is praise worthy. Learning new skills, honing the old and interacting with the best brains in dairying define the best part of my position at SDSU Dairy Science department.

### What is your most memorable experience at SDSU?

My most memorable experience was the pride I garnered when I stood with the SDSU flag at the dairy bar, shouting at the top of my voice with all conviction "We are Legend-dairy". That day, a few hours back, I was feeling homesick to the core. I was deliberating on the repercussions of my decision of leaving India. Later that day I pulled myself out of the chair to be a part of the SDSU video downstairs. When I stood clasping the flag and shouting the line aloud, the accommodative nature of this land of opportunity seemed to crystallize out from the cloudy mist of my doubts and denial. Today, I am proud of my decision and aspire for the day, this country will be proud of me.



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# SDSU Dairy Digest 2015



## Club members compete at Little "I"



By: Kaylee Wegner

Little International, otherwise known as Little I, is the largest two-day agricultural exposition in the country and has been a long standing tradition at SDSU. Every year since 1921 the entirely student-run staff has spent countless hours planning and implementing this event with only three exceptions. The event was cancelled in 1926 because of Scarlett Fever, and in 1944 and 1945 due to World War II. This proud history at SDSU was the inspiration for the theme of the 91st annual Little International; "An Established Tradition".

The purpose of Little I is to provide high school and college students alike with an opportunity to build skills in agriculture. Students can compete in fitting, showmanship, and judging contests to showcase and improve their talents. High school FFA chapters from the surrounding area have a chance to participate in various contests such as Dairy Cattle Judging, Dairy Products Judging, Nursery and Landscape, Ag Product Sales and dozens more. College students may also participate in these contests, and are also given the opportunity to compete in livestock fitting and showmanship contests.

Dairy Club members showed dairy cattle, sheep, beef, horse, and swine.

Many Dairy Club members competed in contests or showed animals. Megan Viland, Sarah Post, Chris Schulze, Maggie Stiles, Jacob Bierstedt, Ben Choudek, Sara Sontag, Matt Holdvogt, Jessi Riediger, and Katelyn Johnson all participated in the Dairy Cattle show with Chris Schulze receiving the Champion Dairy Fitting award. Sarah Post, Jennifer Gunnink, Jacob Bierstedt, and Nicole Jax showed sheep. Jennifer Gunnink represented Dairy Club in the Lamb Lead contest and Sarah Post won Reserve Champion Sheep Fitting. Dairy Club members Maggie Stiles, Corinne Kach, and Mikayla Piller participated in the beef, horse, and swine contests respectively.

Participants in the livestock showmanship and fitting contests are assigned an animal in a random drawing and have two weeks to prepare their animal for the show. The week leading up to Little I is hectic for the students competing and organizing the event, however each of them will agree that it is worth it for the fun had and the memories made.





# SDSU Dairy Digest 2015



## Dairy Club Hosts 5K Fundraiser with Dairy Fest



By: Audrey Souza

The SDSU Dairy Club was very busy this past summer, fundraising as well as volunteering for dairy industry events. On, Saturday, June 7th the SDSU Dairy Club was especially busy with both the "Cow to Cup 5k" as well as "Dairy Fest". This was the first year the SDSU Dairy Club had a 5k, and they partnered with another organization, Ag in the Classroom. The people in charge of setting up the 5k included Larissa Neugebauer, Megan Schaefer, Audrey Souza, and Anne Price from Ag in the classroom. The 5k started out at the Dairy Bar at SDSU and proceeded to follow a path out to the SDSU dairy unit and back to the Dairy Bar. There were 55 participants in the 5k. Participants were given "Cow to Cup 5k" t-shirts, as well as coupons to visit the SDSU Dairy Bar for some famous SDSU ice cream.

After the 5k, many participants headed over to the Swiftel Center to join in on some Dairy Fest activities. Dairy Fest was open to the public and consisted of numerous booths and tables called "The Youth Cheese Maze" to aid in teaching the public about agriculture. Some of the booths included: a table with South Dakota Dairy Princess, Katelyn Grehl, a milk bottle toss booth, a pizza booth explaining where

all the ingredient in pizza fall into place in agriculture, a milk dunk tank, and an obstacle course to teach kids about the life of a dairy farmer. The maze concluded with a chance for the kids to meet with SDSU athletes as a part of the Fuel Up to Play 60 program. At the end of the maze there was also an opportunity to get malts and shakes from the malt wagon, sponsored by Midwest Dairy Association. The SDSU Dairy Club members as well as many other members of the dairy industry volunteered to work at the event. There was a great amount of public interest in both the events, which we will get to see again in the Summer of 2015.



55 adults and children braved the cold and pouring rain to participate in the Cow to Cup 5K this past June.

# SDSU Dairy Digest 2015

## Passing Dairy onto the Next Generation



By: Brandon Hawkins

Last spring the dairy club participated in both The National and campus days of Agriculture. These days focus on teaching children and adults alike about what the agriculture industry does for the community and state. The National Ag Day was held at the Washington Pavilion in Sioux Falls where a few members of the dairy club showed kids how to make their own butter out of cream. Members also showed the kids an activity where they added food coloring to bread and then toasted the bread which kept the child's drawing on the bread after being toasted. The activity was very popular with the kids and they enjoyed eating their drawings.

The Campus of SDSU hosted their own Ag

Day. This was to promote agriculture on the campus and to promote the history of agriculture at SDSU. Members of the dairy club helped to promote the dairy industry and handed out cheese sticks and milk to the students of SDSU. Members also talked about how green dairy farmers and the industry could be and how farmers and producers are trying every day to reduce their carbon footprint. Members enjoyed promoting the dairy industry and networking with the other clubs on campus to show what agriculture does for SDSU.



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# Graduate Student Spotlights

## Lee Alexander



**Research Focus:** The fractionation of delactose permeate for uses as a reduced sodium salt substitute in various products.

**Hometown:** Milbank, SD

**Education:** B.S., Dairy Manufacturing, 2014; SDSU

**Hobbies:** Getting together with friends and family, cooking and watching good movies

**Fun Fact about me:** At the age of five, a picture of me showing my dry aged cow, Yogi, was published in the newspapers as far away as Missouri.

### What is your most memorable experience at SDSU?

When working in the Davis Dairy Plant I mistakenly opened a full silo of liquid lactose, which began pouring out. I was horrified! But I did get it closed and I learned a few very important lessons from my mistake.

## Dikshi Bawa



**Research Focus:** Control of thermotolerant sporeformers and spores in non-fat dry milk using ultrasonication and hydrodynamic cavitation

**Hometown:** Karnal, India

**Education:** B. Tech. Dairy

Technology, National Dairy Research Institute, Karnal, India; M.S. Biological Sciences/Dairy Manufacturing, Summer 2016

**Hobbies:** Cooking, traveling, spending time with friends and family

**Fun Fact about me:** Among the very few that do not like ice cream.

### What is your favorite flavor of SDSU Ice Cream?

Just discovered that Strawberry Revel is the only flavor I have liked, so far in my life.

## Harsh Dahiya



**Research Focus:** Studying effect of Hydrodynamic Cavitation on physico-chemical properties of milk & whey protein isolates.

**Hometown:** Rohtak, India

**Education:** B. Tech. Dairy Technology, NDRI Karnal, 2007; MBA

Operations & Supply Chain Management, SPJIMR, Mumbai, 2012; M.S. Dairy Manufacturing, SDSU, Fall 2016

**Hobbies:** hiking, camping, traveling, reading

**Fun Fact about me:** I swam across Lake Johnson last summer, it proved to be harder than expected.

### What is your favorite flavor of SDSU Ice Cream?

Butter Pecan (Actually hard to pick one, I love them all)

## Kelly Froehlich



**Research Focus:** Ruminant Nutrition

**Hometown:** Grasston, MN

**Education:** B.S., Animal Science and Agricultural Education: University of Minnesota

**Hobbies:** photography, backpacking/camping, nordic skiing, traveling

**Fun Fact about me:** I have a partnership business raising fiber sheep.

# SDSU Dairy Digest 2015

**What is your favorite flavor of SDSU Ice Cream?**

Mint Cookies and Cream

## Kayla Hultquist



**Research Focus:** Amino acid supplementation in lactating dairy cows

**Hometown:** Muscatine, IA

**Education:** B.S., Animal Science: Iowa State University

**Hobbies:** Horseback riding, bike riding, four-wheeling

**Fun Fact about me:** I have two wild mustangs at home that I helped train.

**What is your favorite flavor of SDSU Ice Cream?**

Strawberry Revel

## Shivali Jindal



**Research Focus:** Use of novel surface modification techniques to reduce biofilms on plate heat exchanger plates

**Hometown:** New Delhi, India

**Education:** B Tech in Dairy Technology

**Hobbies:** Leisure reading, making new friends and listening to music

**Fun Fact about me:** My short nap can be as short as 18 hours!

**What is your most memorable experience at SDSU?**

My most memorable experience at SDSU was meeting my advisor, HOD and fellow graduate students. The support and cooperation that I received from everyone in the university was a commendable experience. The lovely campus of the university really amused me. I was excited to visit Briggs Library and the dairy plant at the university.

## Olivia Kuester



**Research Focus:** Impact of essential oils on the performance of lactating dairy cows

**Hometown:** Silver Spring, MD

**Education:** B.S. Biology, Grove City College, PA

**Hobbies:** Anything to do with animals, ceramics, backpacking, being outside/on the water

**Fun Fact about me:** I was a veterinary technician for two years before moving out to Brookings for graduate school.

**What is your favorite flavor of SDSU Ice Cream?**

Mint

## Rhea Lawrence



**Research Focus:** Dairy Heifer Nutrition

**Hometown:** Mission, SD

**Education:** B.S. Animal Science, SDSU

**Hobbies:** Reading, horseback riding, and playing tennis

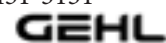
**Fun Fact about me:** I am a Gates Millennium Scholar

**What is your favorite flavor of SDSU Ice Cream?**

Peanut Butter Revel



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# SDSU Dairy Digest 2015

## Angela Manthey



**Research Focus:** Feeding distiller grains to dairy heifers

**Hometown:** Janesville, MN

**Education:** B.S., Dairy Science, University of Wisconsin-River Falls, 2011; M.S., Dairy Production, South Dakota State University, 2014

**Hobbies:** Hanging out with family and friends, traveling, working on my parents' farm

**Fun Fact about me:** I have two pet hedgehogs.

**What is your favorite flavor of SDSU Ice Cream?**

All of them!

## Haridas Meletharayil



**Research Focus:** Exploring "protein interaction-function" relationship in dairy foods and its application in enhancing consumer experience

**Hometown:** Keraia, India

**Education:** Ph.D. in Dairy Manufacturing

**Hobbies:** Reading Nonfiction

**Fun Fact about me:** Was an official in a team conducting the world's largest democratic exercise.

**What is your favorite flavor of SDSU Ice Cream?**

Strawberry Revel

## Jon Pretz



**Research Focus:** Dairy Cattle Nutrition: Utilization of High Forage Diets

**Hometown:** Osawatomie, KS

**Education:** Pursuing a Ph.D. in Dairy Cattle Nutrition; M.S., Ruminant Nutrition, 2013: Kansas

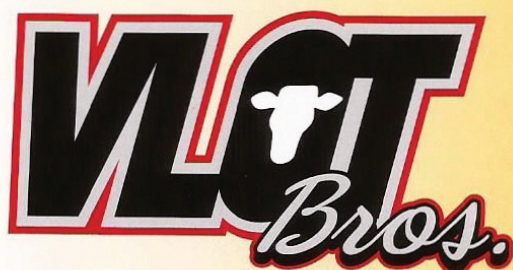
State University, Manhattan, KS; B.S., Agricultural Education, 2009: Kansas State University, Manhattan, KS.

**Hobbies:** Coaching the SDSU Dairy Cattle Judging Team, Judging Dairy Cattle Shows around the Midwest, Traveling, & Spending time with Family and Friends.

**Fun Fact about me:** My family's registered Holstein farm in Kansas exhibited the Supreme Champion cow at World Dairy Expo in 1990.

**What is your most memorable experience at SDSU?**

My most memorable experiences at SDSU revolve around being heavily involved with the Dairy Science Department. During my PhD program, I have been given the opportunity to coach the SDSU Dairy Judging Team and advise the SDSU Dairy Club. It has been an honor and privilege to help the department and its undergraduate students in these capacities. From my experience, this department has some of the brightest and most talented students around.



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# SDSU Dairy Digest 2015

## Karla Rodriguez-Hernandez



**Research Focus:** Heifers growth

**Hometown:** Mexico

**Education:** M. S. Animal Production and Health, National Autonomous University of Mexico (UNAM); B.S. Veterinary Medicine and Animal Husbandry, National

Autonomous University of Mexico (UNAM)

**Hobbies:** Reading science fiction and fantasy literature

**Fun Fact about me:** I am a Mexican that does not enjoy the extra hot food and I don't really know what a chimichanga is.

**What is your favorite flavor of SDSU Ice Cream?**

Pumpkin and Cookies & Cream

## Suresh Sutariya



**Research Focus:** Milk protein functionality

**Hometown:** Ahmedabad, India

**Education:** B. Tech. Dairy Technology

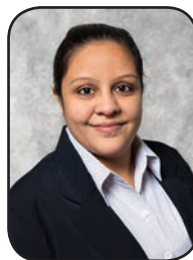
**Hobbies:** Photography and watching documentary movies

**Fun Fact about me:** I may look very reserved in first meeting, but actually I'm not.

**What is your most memorable experience at SDSU?**

Experience of attending IFT annual meeting in 2014 and winning 3rd place for my research presentation.

## Hiral Vora



**Research Focus:**

- Single Droplet Drying Technology for optimization of dairy ingredients with best quality and functionality.

- Study the influence of protein interactions in Milk Protein

Concentrate powders and its influence in the production of Processed Cheese product.

**Hometown:** Ahmedabad, Gujarat, India

**Education:** M.S. Dairy Technology; B.Tech. Dairy Technology

**Hobbies:** painting, reading novels, dramatics

**What is your favorite flavor of SDSU Ice Cream?**

Strawberry

## Bill Weich



**Research Focus:** Protein and amino acid nutrition in lactating dairy cows.

**Hometown:** Rogers, MN

**Education:** B.S. in Animal Science, U of M – Twin Cities, M.S. in Animal Science, U of M – Twin Cities,

Pursuing Ph.D. in Dairy Science, SDSU

**Hobbies:** I enjoy spending time hunting or fishing with friends and family.

**Fun Fact about me:** Placed 14th overall as an "Honorable Mention" in the Senior Division of the Hoards Dairyman 2014 Cow Judging Contest in which I relied on expert dairy judging advice from Coach Pretz.

**What is your favorite flavor of SDSU Ice Cream?**

Chocolate, for sure.



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## Successful Cheese Box Sales



By: Chelsea Schossow

Our clubs cheese box sales for 2014 were once again a huge success! Thank you to our two co-chairs who led the fundraiser: Kaylee Wagner, and Andrew Thyen. Also, many Dairy Club members volunteered to cut

and package almost 7,000 pounds of cheese into one-pound blocks.

Students made the cheese in the schools recently improved Davis Dairy Plant. Beginning in October, Dairy Club volunteers spent Monday and Wednesday nights (and the occasional weekend) preparing for the sale in December. Selling over 1,300 boxes, the club shipped our very own SDSU cheese across the country. From California to Alaska, many people sampled a delicious variety of cheese.

One change this year, was the removal of the cheese spread as a sale item and the introduction of four new cheeses: Jalapeno, Italian Herb, Barbeque, and Cracked Black Pepper. Many of them were a big hit with customers, and we look forward to possibly selling them in the coming years.

The success of the 2014 fundraiser would not have been possible without the hard work of everyone involved. A big thank you goes out to John Haberkorn

and Monica Markwed for the use of the Dairy Bar and Dairy Plant facilities. Another thank you goes to our highest supporters, Dr. Barry Dunn and the Farmers Co-op Elevator of Blaton, SD. Once again, thank you to the Dairy Club members, faculty, and alumni as well as to everyone who purchased a cheese box!



Cheese box co-chair Andrew Thyen and Club member Eric Ode package cheese at one of many cheese cuttings.

# SDSU Dairy Digest 2015

## Club is Proud To Do Their Part for Community



By: Jared Pettit

Members of the SDSU Dairy Club spent an evening together cleaning up refuse, granted for many this is just a typical night, however this wasn't bovine refuse, it was highway refuse. For many years the Dairy Club has been a proud supporter of the beautiful Brookings community, and every year it does its part by helping keep a two-mile stretch along Highway 14 clean. Volunteering for highway-cleanup definitely isn't a lustrous job and for most of the volunteers that participate it could certainly be said that it's also not exactly a highlight of their college career, but it's rewarding nonetheless. A lot of hard work is put into cleaning up this stretch of highway and it surely shows when all is said and done. Evident not only by

the newfound cleanliness of the two-mile stretch, but also by the sight of all the garbage filled bags. Since its inception in 1984, the adopt-A-Highway program has not only saved the taxpayers countless dollars, but also has helped keep the highways of America clean and the SDSU Dairy Club is proud to do their part!



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# SDSU Dairy Digest 2015



## Dairy in the Dells: ADSA-SAD 2015



By: Brandon Hawkins

After a busy fall semester selling cheese boxes and promoting all things dairy, members of the Dairy Club are awarded for their hard work with an all-expenses paid (well only partially paid off but its free money!) trip to the Midwest Regional ADSA-SAD conference. This conference is put on by the American Dairy Science Association Student Affiliate Division and brings together students in Dairy Clubs from Universities that are a part of the Midwest Region. 17 members made the trek over to Wisconsin Dells to learn about current dairy topics and to network with other dairy students. The trip started on Friday morning with a visit and tour of New Chester Dairy, which is owned by Milk Source LLC., and milks 8,600 cows on two rotary carousel parlors. After the tour, some of the students took part in the dairy quiz bowl competition, which puts the students' dairy knowledge to the test. SDSU's team consisted of Maggie Stiles, Chelsea Schossow, Nicole Jax, and Sam Fuchs. The competition was fun but short lived as they lost to the University of Minnesota in the second round. After the quiz bowl the students got to enjoy a pizza buffet with an introductory meeting that announced the candidates for next years' officer team. Saturday was very informational as the students attended workshops on topics like promoting dairy to the world, why dairy

is important to America's agricultural world, and why dairy is important to Americans. After the workshops the day ended with a night of fun. A banquet was held with some keynote speakers that also were talking about how to be advocates of the dairy industry. After the speaker the students enjoyed a comedian and dance to dance the night away of the conference. The members all enjoyed to weekend making new friends and getting to network with the other Universities. Next year Purdue University, with the help of Michigan State, is going to hold the conference and members look forward to see what next year holds for them.



Four members of the Dairy Club participated in the quiz bowl at ADSA this year. (Left to right) Nicole Jax, Maggie Stiles, Sam Fuchs and Chelsea Schossow.





# Candid





# SDSU Dairy Digest 2015

## Dairy Science Scholarships for 2015

### Award

#### **Alfred Tobkin Memorial**

Achen, Rachel: \$100  
Gupta, Somil: \$100  
Johnson, Rachel: \$100  
Laska, Natasha: \$100

#### **Dairy Challenge Team**

Choudek, Benjamin: \$200  
Martin, Emily: \$200  
Pitman, Riley: \$200  
Sontag, Sara: \$200

#### **Dairy Judging Manufacturing**

Johnson, Rachel: \$150

#### **Dairy Judging Production**

Piller, Mikayla: \$150

#### **Forbes Leadership**

Stage, Della: \$300

#### **Graber-Ford**

Van Middendorp, Brent:  
\$150

#### **Howard Voelker Memorial**

Choudek, Benjamin: \$250  
Piller, Mikayla: \$250  
Pitman, Riley: \$250  
Stiles, Margaret: \$250

### Current

#### **Agropur, Inc. Dairy Manufacturing**

Erf, Kristin: \$1000

#### **Agropur, Inc. Dairy Production**

Wick, Angela: \$1000

#### **Alfred Herman Rishoi Memorial**

Pfaffenbach, Andrea: \$575  
Johnson, Katelyn: \$575

#### **Assoc. Milk Producers, Inc.**

Bartel, Olivia: \$1000

#### **bel brands USA**

Goche, Morgan: \$3000

#### **Clyde Helsper Memorial**

Cancino, Hersain: \$1000

#### **Dairy Club**

Post, Sarah: \$500  
Stiles, Margaret: \$500

#### **Dairy Connection**

Jazdzewski, Mitchell: \$1000

#### **Dairy Farmers of America**

Reeter, Gregory: \$400

#### **Dairy Fest**

Schaefer, Megan: \$500  
Viland, Megan: \$500

#### **Dairy Manufacturing**

Fuchs, Sam: \$2375

#### **Dave Clark North Central Cheese Ind. Assoc.**

Reed, Makayla: \$1000

#### **David H. Henry Memorial in Ag & Bio Sciences**

Wick, David: \$200

#### **David J. Schingoethe**

Post, Sarah: \$1000

#### **Davisco Foods/Jay Headley Memorial**

Johnson, Jacob: \$1500

#### **Dean Foods -Sioux Falls**

Schaefer, Megan: \$1250

#### **Derdall**

Erf, Kristin: \$500

#### **Emery Bartle Memorial**

Wegner, Kaylee: \$5000

#### **George Marx**

Wick, David: \$1100

#### **Gilbert T. & Olga Gilbertson Memorial**

Schroeder, Cody: \$500

#### **H. C. Olson**

Larson, Rachel: \$500

#### **Harbarth**

Hoyer, Cole: \$800  
Krogstad, Kirby: \$800  
Post, Sarah: \$800  
Reiter, Christopher: \$800  
Schossow, Chelsea: \$800  
Wick, David: \$800

#### **Idaho Milk Processors Association**

Mohr, Kristin: \$2000  
Popkes, Shayna: \$2000

#### **J. J. Yee**

Palmer, Hayden: \$500

#### **James Marvel Memorial**

Larson, Rachel: \$350

#### **Jessica Goens**

VanderWal, Michaela: \$1000

#### **John Anderson Memorial**

Dammann, Kaelyn: \$2000  
Maassen, Kimberly: \$2000

#### **John C. Gross**

Stiles, Margaret: \$1000

#### **Joseph Van Treeck**

Johnson, Krista: \$1300

#### **Kemps, LLC**

Viland, Megan: \$1500

#### **Kenneth I. Gross**

Viland, Megan: \$1000

#### **Kirk Mears Memorial**

Pfaffenbach, Andrea: \$1100

#### **Land O'Lakes -Region 65**

Maassen, Kimberly: \$300

#### **Leprino Foods**

Chirnside, Lauren: \$4000

#### **Midwest Dairy Association**

Hemenway, Anna: \$3500  
Ode, Erik: \$3500

#### **North Central Cheese Ind. Assoc.**

Jax, Nicole: \$1000  
Post, Sarah: \$2000  
Weg, Jacob: \$2000

#### **Ode Family**

Hoyer, Cole: \$500

#### **Ralph Rogers Memorial**

Goetz, Rob: \$400

#### **Ross Baker**

Hawkins, Brandon: \$500

#### **Royal and Helen Doner in Dairy Production**

Fuchs, Sam: \$400

#### **Ryan Graber Memorial**

Schossow, Chelsea: \$1000

#### **Saputo Cheese**

Bowers, Jared: \$2000

#### **Schuch Family**

Hoffman, Joseph: \$1000  
Lee, Brianna: \$1000

#### **SD State Dairy Association**

Groetsch, Katelyn: \$1250  
Kennedy, Molly: \$1000  
Struss, Megan: \$1000  
Younie, Mitchell: \$1000

#### **Shirley Seas Memorial**

Sim, Jae Young: \$450

#### **Susan Hawkins**

Krogstad, Kirby: \$2000

#### **T. M. Olson**

Bierstedt, Jacob: \$700

#### **Todd and Erica Stahl**

Stadick, Jacob: \$1000

#### **Valley Queen Cheese Factory**

Souza, Audrey: \$6000

#### **Walt and Yvonne Wosje**

Groetsch, Katelyn: \$1000

#### **WOW Logistics Donald E. Utschig**

VanderWal, Michaela: \$1000

### Graduate

#### **Dairy Recognition and Education Foundation**

Bawa, Dikshi: \$3000  
Meletharayil, Gopinathan: \$3000

#### **Delbert and Robert Breazeale Memorial**

Hultquist, Kayla: \$745

#### **Wade Eisenbeisz Graduate**

Dairy Production  
Pretz, Jon: \$1000

### Incoming-Dairy

#### **Clyde G. Helsper Dairy Fieldmen's Association**

Murren, Macy: \$1000

#### **Dairy Science Faculty**

Smith, Chelsea: \$700

#### **Dr. S.K. Dash**

Sousa, Zachary: \$1000

#### **Howard Voelker Freshman Dairy Production**

Blaisdell, Caleb: \$1000  
Post, Jacob: \$500

#### **Midwest Dairy Association**

Bos, Hudson: \$1000  
Franken, Cody: \$1000  
Golombiecki, Elizabeth: \$1000

#### **Richard and Kathy Hardegger**

Post, Kayla: \$500

#### **SD Dairy Fieldmen's Association**

Brennan, Addison: \$1000  
Bromenschenkel, Carla: \$1000  
Forst, Brody: \$1000  
Klejeski, Makaila: \$1000  
Moorse, Garrett: \$1000

#### **SD State Dairy Association**

Klein, Abigail: \$1000  
Schumacher, Brady: \$250  
Tews, Kyle: \$1000

#### **Todd and Erica Stahl**

Sachs, Julius: \$500

#### **Valley Queen Cheese Factory Freshmen**

Madsen, Alysha: \$1000

#### **William & Marge Kallemeyn & Sons**

Pluim, Sean: \$1150

### Incoming-Other

#### **Leaders for Tomorrow**

Teunisen, Brooke: \$1000

#### **Yellow and Blue**

Blaisdell, Caleb: \$1000  
Golombiecki, Elizabeth: \$1000  
Hanlon, Charles: \$1000  
Klein, Abigail: \$1000  
Sachs, Julius: \$1500  
Sousa, Zachary: \$1000  
Tews, Kyle: \$1000

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College of Agriculture and Biological Sciences  
Dairy Science Department

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